

135 €

ON YOUR TABLE

Hot drinks (tea, coffee, chocolate, espresso...)

Freshly pressed fruit juices, mineral water

Homemade pastries

Butter, honey and a selection of jams

Cereals, plain or fruit yogurt

SELECTION OF APPETIZERS

Sea Bream tartare, fresh mint and watermelon gazpacho

Stracciatella tomatoes, creamy basil with black olive powder

“Ritzy” greek salad

SELECTION OF ORGANIC EGGS AND MAIN COURSES

Poached egg, blue lobster, smoked rat potatoes, lobster bisque

“Perfect” egg, zucchinis, coconut and curry

Roasted and ginger glazed fillet of John Dory, early carrots and

Lemon-thyme sauce

Saddle of milk fed pork, apple compote and celery

Tomato risotto

SWEETS AT YOUR TABLE

Vanilla baba with the cream of your choice:

Arabica coffee cream from Brazil or Bresse cream from Etrez

Toasted brioche with plum jam

“Cannelé”

Our homemade flan

Fruit salad

Net prices and service included

Checks are not accepted

All credit cards are accepted

Allergy-free menu available upon request