

125 €

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

Stracciatella tomatoes, creamy basil with black olive powder

Octopus salad, organic bulgur with mild peppers, smoked piquillo vinaigrette dressing

Niçoise salad

SELECTION OF ORGANIC EGGS AND MAIN COURSES

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

Soft-boiled egg, mushrooms, “vin jaune” wine and comté cheese

Pearly codfish fillet, grilled Italian squash, tomato coulis

Roasted breast of quail, corn and early onions, cumin juice

Green peas risotto

SWEETS AT YOUR TABLE

Sugared tart

Cream caramel

Toasted brioche with strawberry jam

Mango gazpacho with fresh cream and passion fruit seeds

Marbled cake

Fruit salad

Net prices and service included

Checks are not accepted

All credit cards are accepted

Allergy-free menu available upon request