

# your menu

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CHEF

Meline Chatelet-Pascal

## 3 Course Fine Dining

### Canapes:

Beef tartare, croutons, radish GF, DF

Mushroom Arancini, truffle mayonnaise VG, GF

### Starter:

Salmon tataki, sesame, avocado cream, lime  
GF, DF

### Main:

Steak, mashed potatoes, roasted broccolini,  
chimichurri, beurre maître d'hôtel GF

### Dessert:

Crème brûlée à la passion V



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V - vegetarian, VG - **vegan**,  
GF - gluten free, DF - dairy free