

# your menu

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CHEF  
Meline Chatelet-Pascal

## Fine Dining

### Canapes:

Mini Foie Gras Financiers & onion Chutney

Seared Scallops – Citrus Granita DF, GF

### Starter:

Salmon Tartare with Avocado & Mango – Lace Tuile  
DF

### Main:

Grilled Rib-Eye Homemade maître d'hôtel butter &  
fresh chimichurri

Truffled potato, crush glazed vegetables

### Dessert:

Symphonie Rouge Around Red Fruits Airy sponge  
cake, raspberry gel, vanilla chantilly, crunchy  
crumble and fresh berries VG



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