

MENU II

Inspired by Alain Ducasse

Cream of wild mushroom soup with a savory royal

Langoustine Tartare with pink peppercorns and chives

Raviolini stuffed with lobster/salmon and shrimps
in a tartufata/pastis sauce

or

Sautéed foie gras with salsify & fruits in a Château-Chalon sauce

Alaskan King crab salad with a tomato yuzu salsa

Wagyu beef Wellington with truffle extract

or

Bilbao cod Brandade with soft cooked quail eggs

Millefeuille aux pommes et au caramel

290 euro per person

Also Included:

*A welcome glass of champagne | Lantern decoration
Flower arrangements on the walkway and flower centerpiece for the table
Soft ambient music*