

2 Place Bel-Air

Business lunch

Proposal from the 8 to the 29 of January

Starters

Slow cooked leeks, smoked fera fish, hollandaise sauce
with lemon and tarragon and a toasted bread powder

Origin: Europe- Inland water

or

Pot-au-feu ravioli with turmeric and a shiitake infused
broth

Origin: Swiss

Main courses

Grilled trout fillet, venere rice, green cabbage, fennel
vierge sauce with fresh herbs and kalamansi

Origin: Norway

or

Low-temperature cooked veal tenderloin, fregola sarda
risotto, glazed vegetables and reduced gamaret sauce

Origin: Swiss

Desserts

Pithiviers with caramelized apples and almond cream

or

Citrus minestrone with honey and mint, pistachio
sponge biscuit

Le menu

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