

Business lunch
Proposal from the 17 July to the 20 of August

Starters

Beef maki roll with sundried tomatoes, taggiasche
olive and a kalamansi vinaigrette

Origin: Swiss

or

Cauliflower espuma with a Cajun spices, green
vegetables, smoked mackerel and a sumac yoghurt
sauce

Origin: Northeast Atlantic Ocean

Main courses

Roasted guinea fowl supreme, GRTA smashed potatoes with garlic, glazed
carrots and a marjoram meat sauce

Origin: France

or

Artic charr ballotine, crispy quinoa, vegetables stripes and a watercress emulsion

Origin: Iceland

Desserts

Coffee panna cotta, chocolate ice cream, tonka crisps
and a caramel sauce

or

Raspberry and mirabelle plum Mille-feuille and a lime
whipped cream