

2 Place Bel-Air

Business lunch

Proposal from the 13 to the 26 of November

Starters

Crayfish soufflé, puff pastry crisp and a tarragon emulsion

Origin: China / Spain

or

Foie gras terrine, granny smith jelly, onion and apple chutney and a toasted brioche

Origin: France

Main courses

Seared artic charr fillet, fresh herbs breadcrumbs, grilled salsify, lemon polenta and a watercress emulsion

Origin: Swiss

or

Roasted venison tenderloin, homemade pumpkin gnocchi, pear pearls, Brussels sprouts and a cranberry jus

Origin: Spain

Desserts

Orange crème brûlée, chocolate ganache with a candied mandarin

or

Trio of praline and caramel puff with a light vanilla cream

Le menu

business lunch