

135 €

## ON YOUR TABLE

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Hot drinks (tea, coffee, chocolate, espresso...)  
Freshly pressed fruit juices, mineral water  
Homemade pastries  
Butter, honey and a selection of jams  
Cereals, plain or fruit yogurt

## SELECTION OF APPETIZERS

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Octopus « a la plancha », light smoked potato, samphire  
Stracciatella tomatoes, creamy basil with black olive powder  
“Ritzy” greek salad

## SELECTION OF ORGANIC EGGS AND MAIN COURSES

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Poached egg, blue lobster, smoked rat potatoes, lobster bisque  
“Perfect” egg, zucchinis, coconut and curry  
Roasted monkfish, root vegetables, brown shrimp consommé  
Breast of Challans duck with Sancho pepper, onion purée and  
pickled cherries  
Tomato risotto

## SWEETS AT YOUR TABLE

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Our lemon tart  
Cream caramel  
Toasted brioche with Strawberry jam  
Apple compote, cream and crumble  
Marbled cake  
Fruit salad

*Net prices and service included  
Checks are not accepted  
All credit cards are accepted  
Allergy-free menu available upon request*