

125 €

ON YOUR TABLE

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

Sea bass carpaccio, vegetable pickles and kiwi vinaigrette dressing
Preserved colored tomatoes petals, smoked anchovies focaccia
“Ritzy” Nicoise salad

SELECTION OF ORGANIC EGGS and MAIN COURSES

Poached egg, early spinach leaves, lobster and bisque
“Perfect egg”, green asparagus and onion mousse
John Dory flavoured with sate, tomato and basil gnocchis, sautéed squids
Stewed cheek of veal, early vegetables, “vin jaune” wine sauce
Risotto with garden peas, chicken juice and Reggiano parmesan cheese

SWEETS AT YOUR TABLE

Our Citrus napoleon
Toasted brioche and its strawberry jam
Strawberry gazpacho, fresh cream
Marbled cake
Floating island
Fruit salad