



MENUS ANNETTE

STANDARD MENU

STARTERS

Deviled eggs with bottarga

or

Watermelon & tomato salad, feta, mint oil, toasted pine nuts

MAIN COURSES

Pumpkin ravioli with hazelnut blossom and kale cream

or

Roasted free-range chicken breast, green beans, mushrooms & lardons

DESSERTS

Crème brûlée with Madagascar vanilla bean

or

Chocolate mousse by Nicolas Berger

PREMIUM MENU

STARTERS

Smoked beetroot carpaccio, fresh goat cheese, raspberry condiment

or

Marinated bluefin tuna crudo with fresh figs and Carmine endives

MAIN COURSES

Rainbow trout fillet, pommes dauphine, confit lemon butter

or

Traditional veal blanquette with pilaf rice

DESSERTS

Chocolate mousse by Nicolas Berger

or

Cheese selection from Maison Barthélémy

VEGETARIAN MENU

STARTERS

Watermelon & tomato salad, feta, mint oil, toasted pine nuts

or

Smoked beetroot carpaccio, fresh goat cheese, raspberry condiment

MAIN COURSE

Pumpkin ravioli with hazelnut blossom and kale cream

DESSERTS

Crème brûlée with Madagascar vanilla bean

or

Chocolate mousse by Nicolas Berger

€58,00€TTC

per guest

Starter / Main course / Dessert
(excluding drinks)

€72,00 TTC

per guest

Starter / Main course / Dessert
(excluding drinks)

€62,00 TTC

per guest

Starter / Main course / Dessert
(excluding drinks)

To ensure the smooth running of the service, we invite you to pre-select only one dish per category (starter, main course and dessert) for all guests, and to inform us at least 72 hours before the date of the event.