



Chef's amuse-bouche

Appetizers

Foie gras terrine, spicy apple chutney, brioche bread
Seared scallop, cauliflower and camelina mousse, saffron bisque sauce

Soup

Celeriac velouté, garnished with parsley oil and golden croutons

Main course

Veal fillet, topped with melted 1608 cheese, parsnip puree, roasted vegetables
OR
Halibut "pot-au-feu", in-shell mussels, vegetables and shellfish broth

OR
Truffle and ricotta cheese ravioli, fresh morel and white butter sauce

Dessert

Sparkling red fruit dome, Zéphyr, white chocolate mousse, almond and lime cookie

Macaron

Coffee, decaffeinated coffee and international selection of teas and herbal teas
