

ROMANTIC BEACH DINNER MENU

AMUSE BOUCHE

PIZZETTA TRUFFE (D,G)

Arugula, Truffle "Crème Fraiche", Fresh Truffle

STARTERS

(Sharing)

CRABE ROYAL (SF, D)

King Crab, Fresh Grapefruit,
Avocado Mayonnaise, Grapefruit Dressing

CARPACCIO DE VEAU (E, F, D, N)

Veal Filet Carpaccio, Pickled Shimeji,
Golden Crouton

MIDDLE COURSES

(Sharing)

OIGNON FAÇON TATIN (D, V)

Caramelized Onion, Parmesan Cheese Ice Cream

SAINT-JACQUES (D, SF)

French Scallops, Kale & Mustard Salad,
Lemon Butter Sauce

MAIN COURSE

(Choice of one)

BOUILLABAISSE A NOTRE FAÇON (D, F, SF)

Sea Bass, Langoustine, Scallop, Clams,
Orecchiette Pasta, Bisque

FILET DE BŒUF ROSSINI (D)

USDA Tenderloin Beef, Pan Seared Foie Gras,
Perigourdine Sauce

BAR DE LIGNE (GF, F)

Mediterranean Sea Bass, Fennel Salad,
Tomato Vierge Sauce

DESSERTS

(Sharing)

EXOTIC VACHERIN (G, D, E, N)

Passion Fruit Meringue,
Mango & Passion, Exotic Sorbet, Coriander

PAIN PERDU (G, D, E)

French Toast "Crème Brulée" Style

(GF) Gluten Free (LF) Lactose Free (E) Contains Egg (N) Contains Nuts (SE) Contains Sesame
(D) Contains Dairy (SF) Contains Shellfish (S) Contains Soy (R) Raw Food/Crude (V) Vegetarian (VG) Vegan
(LS) Locally Sourced (CS) Certified Sustainable

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements.

CÉLESTE