

5 COURSES DINNER

3–5 persons	6–9 persons	10 or more persons
€125 Per person	€110 Per person	€95 Per person
Prices are including 20% TVA.		
Transportation fee: Depending on the distance of location, a round trip fee will be charged.		

Menu	
Starters	<ol style="list-style-type: none">1. Burrata, tomato coeur de bœuf and pesto on toast2. Burgundy snails, potato garlic siphon and chips, parsley3. Foie gras mi cuit, porto gelée, brioche4. Beef tataki, wasabi and salty mini vegs (Thai style)5. Oyster Vichyssoise, sour balls, toasts on sea butter
Seafood	<ol style="list-style-type: none">1. Gravlax salmon, rose and Melba toasts, sour cream2. King crab cigar, lobster bisque and mustard salad, flying fish wasabi eggs3. Pastis prawn, fennel salad and quinoa, mustard cress4. Scallop carpaccio, orange slices, arugula, sesame seeds and soy sauce5. Grilled octopus, hummus and red onion pickles, salmon roes
Mains	<ol style="list-style-type: none">1. Rack of lamb, persillade, roasted mini potatoes, lamb jus2. Slow cooked chicken breast, parsnip mash, mini car and chicken jus3. Pan fried scallops, squid ink risotto, lemon confit and salmon roes4. Pigeon fillet and his leg confit, butternut and salsify, pigeon jus5. Duck breast, slow cooked, orange and mashed potato, duck jus6. Beef tenderloin, summer truffle mashed potato, mini asparagus
Pre-dessert	Cheese selection
Desserts	<ol style="list-style-type: none">1. Red fruit clafoutis2. Chestnut crème brûlée3. Chocolate fondant, crème anglaise4. Red fruit cotta5. Apple or red fruit crumble, vanilla ice cream

Starters	Please select one for all guests.
Seafood	Please select one for all guests
Mains	Please select 1–2 choices for all guests
Desserts	Please select one for all guests