

PRIVATE CANDLELIGHT DINNER

Mixed canapés

Warm tomato olive bread

Seared duck foie gras
Served with fine sea salt, compote of fresh red fruits and
toasted pain d'épices

Chilled local melon velouté

Marinated corn-fed chicken breast
Served with confit cherry tomato, potato purée, grilled seasonal
asparagus tips and black truffle jus

French lamb fillet and ratatouille with Espelette chili jus with star
anise and a hint of fresh ginger

Dacquoise of chocolate and nougatine
Served with a shot glass of red fruits
and vanilla cream cheese

