



BEVERAGES

RED WINE

Gies Merlot, Weingut Heinrich Gies, Pfalz,
Germany

WHITE WINE

Riesling QBA, Weingut Spiess, Rheinhessen,
Germany

BEER

COLD BEVERAGES

Soft drinks and water

HOT BEVERAGES

Choice of coffee and tea

MENU

STARTER

Ceviche of scallop with avocado and melon
Marinated roast beef with celery cream and black
truffle vinaigrette
Poached cheese dumplings with pea and herb
stock, borettane onion and two types of carrot

MAIN COURSE

Roasted lobster with braised peach, green
asparagus, new potatoes and crustacean hollandaise
US short ribs with roasted cauliflower puree and
sweet corn, sun-dried tomato and pine nuts
Baked Crottin de Chavignol with honey, sourdough
bread and tomato

DESSERT

Amalfi lemon crème brûlée with basil sorbet
Strawberry cheesecake with ginger and almonds

ICE CREAM STATION

Basil sorbet, Strawberry yoghurt and Balsamic ice
cream with 3 different toppings