

Hunter's Grill

1st Seating

Starters

Selection of smoked and marinated fish (salmon, swordfish, tuna), served with butter, lemon and a creamy herb sauce

Catch of the day: Seafood platter with oysters, langoustines, prawns, whelks, crab claw, monkfish terrine, mayonnaise, cocktail sauce and lemon

Duck foie gras and red onion confit

Assorted verrines : Crayfish salad with mango and citrus fruits, marinated scallops with wakame pearls, beef marinated in truffle oil and parmesan, gourmet salad, smoked duck breast and ground nut oil, cream cheese and summer vegetables

Assorted cold meats

Venison and cranberry terrine

Salad bar : Lettuce, tomatoes, green asparagus, marinated artichoke, carrot sticks, cauliflower, croutons and feta

Assorted mixed salads

Dressed salmon

Main Courses

Rib steak with Perigord-style sauce

Roasted loin of veal served with chanterelles and fresh pasta

Chicken fillet stuffed with mushrooms, served with braised endives

Monkfish medallion served with chorizo and Thai rice

Normandy-style truffled white pudding served with mashed potatoes

Duckling breast with cranberries and maple syrup, served with green beans and garlic butter

Sautéed bison, served with potato gratin with Comté cheese

Seafood panciotti

Vegetarian cannelloni with a creamy pepper sauce

Cod with beurre blanc and a mix of sautéed vegetables

Children's Corner

Cordon bleu, breaded fish, straw potato cakes, green beans, mini hamburger

Desserts

A selection of fine cheeses

Assorted tarts: Pecan, summer fruits, pear and lemon

Cheesecake, chocolate cake, Mum's white chocolate cake, Opera cake, salted caramel butter dessert, pistachio and raspberry dessert

Fruit salad, exotic fresh fruit basket, fruit jellies and dainty macaroons

Chocolates

Adult Drinks

½ bottle of wine (red or white) and one glass of champagne per adult, water

Children's Drinks

Water or Fruit juice or Refreshing drink

This menu is not contractual and may be modified without prior notice