



SET MEAL SUGGESTIONS

4-COURSE-MENU

MENU 4

59,00 euros per person

- Salmon tatar with red onions, small cucumber salad and mustard-honey-dill sauce
- Essence of vine tomatoe
- Truffled chicken breast with roasted portobello mushrooms and vegetables
- “Elysée Eisbombe” – ice cream with berry compote

MENU 5

69,00 euros per person

- Romaine lettuce with mustard dressing, Parmesan crisps and marinated prawns with Ligurian olives
- Petit bouillabaisse with North Sea cod
- Veal cheek with Merlot shallots and creamy Savoy cabbage
- Raspberry parfait on amarettini biscuits and raspberry confit

MENU 6

78,00 euros per person

- Parma ham with Hass avocado and chili jam
- Porcini consommé with mushroom confit and quail egg
- Fillet of Loup de Mer, with shellfish foam, celery and creamy spinach
- Light mousse au chocolat with blackcurrant compote and sorbet