

RECEPTION MENU

STARTERS

Octopus carpaccio with mango/passion, raspberry and cucumber mustard vinaigrette
Sweet onion pannacotta, grilled yellow and green zucchini, taggiasche olive, bread tuile
Smoked salmon cannelloni with celery, cheese cream, ginger, celery leaf jelly and smoked herring roe
Stracciatella with basil pesto, tomato petals, crispy cereals and toasted focaccia, pistachio condiment
Radish/butter with goat's cream and crunchy tuiles
Green and white asparagus with Ume vinaigrette, Bresaola shavings, pea salad and roasted croutons

MAIN COURSES

Fish

Snacked sea bass fillet, grilled watermelon and candied cherry tomatoes, green juice with macerated oil
Cod with nori, celery and mushrooms, white wine sauce flavoured with combawa
Steamed Saint Pierre with spices, tagine-style vegetables and herb sprouts

Meat

Yellow poultry with thyme, creamy polenta and roasted corn jus
Duck breast, melting potatoes and shallot compote, apricot jus and crunchy tuile
Rack of lamb, Sicilian caponata and Kalamata olives

Vegetarian

Rice with spicy tomato condiment, seasonal baby vegetables and herb salad

DESSERTS

Nectarine, peach, apricot and saffron
Peach sphere and nectarine insert, apricot panna cotta, sweet pasta and fresh fruits

Coconut, strawberry and white sesame
Coconut mousse, strawberry jelly, sesame and coconut ganache, fresh strawberries

Black fruit and fromage frais
Blackberry and blackcurrant jam, ganache with cheese, cream of blueberries and blackberries

Caramel, hazelnut and Mirabelle plum
Haselnut parfait, Mirabelle plum gel, caramel, fresh mirabelles

Raspberry, lime and cardamom
Cardamom meringue and raspberry heart, raspberry ganache and confit, sponge cake and fresh raspberries

Apricot, honey and mustard seed
Apricot mousse, sweet mustard tuiles, ganache with honey, crumble, roasted apricots