

# RECEPTION MENU

## STARTERS

Carpaccio of marinated salmon & cucumber, multicoloured radishes & blackberry gel

Glazed fennel soup, natural crab flakes with seasoning, Macerat olive oil & fish roe

Creamy burrata cheese, green and yellow courgette shavings with spices, Taggiasche olives, crunchy tuile

Pea pannacotta, parmesan shortbread, goat's cheese & green asparagus

Salad of heirloom tomatoes & grilled watermelon, crispy country bacon

Marbré of foie gras & artichokes, chocolate tuiles & peppered artichokes, coriander condiment

## MAIN COURSES

### Fish

Fillet of St Pierre with pan-fried Shiitake and seasonal vegetables, potato crisps, white wine and avruga sauce

Sea bass fricassee with peas and tomato confit, shellfish sauce

Sirloin steak, fine ratatouille, rouille sauce & saffron tuile

### Meat

Saddle of lamb in a coriander & Kalamata olive crust, courgette zephyr & mushrooms, spicy jus

Guinea fowl fillet with dried apricots, bulgur with spices, almonds & herbs, tangy poultry jus

Thyme-roasted veal quasi, tartufata macaroni gratin & mustard shallot purée

### Vegetarian

Fregola sarda (Sardinian pasta) with asparagus

## DESSERTS

Sweet melon & jasmine flower

*Melon pannacotta, jasmine-flavoured cream, fresh melon and crunchy meringue*

Raspberry, strawberry & watermelon

*Almond and raspberry biscuit, watermelon jelly, vanilla ganache, fresh strawberries and watermelon*

Peach, apricot & bergamot

*Peach and apricot mousse, bergamot cream, sweet lemon paste, peach and apricot segments*

Strawberry, olive oil & rocket salad

*Financier and cream with Nions olive oil, rocket and fresh strawberries, rocket coulis*

Exotic fruit baba with mild curry (alcoholic dessert)

*Baba soaked in exotic fruits, mango and pineapple brunoise, mango leather and mild curry pouring*

Dark chocolate, hazelnut & fleur de sel

*Inaya biscuit and mousse in a chocolate shell, fleur de sel praline and dark chocolate ganache*