

*Half Board*

*Menu*



## *Our Starters*

*Clear broth of Langoustine, Roasted Lemon, Tiny Artichokes*

*Cream of Swiss Chard, Perfect Egg*

*Caramelized Cauliflower, Hazelnut, Pomegranate*

*Warm Leeks, ½ Lobster à la plancha*

*Large Crab Meat, Pink Grapefruit, Avocado*

*Duck Foie Gras, sautéed Parsnip and Black Trumpet*

*Sautéed mixed Beans, Ossetra Caviar, Cream*

*Ragout of Winter Roots, Grana Padano, Truffle*

## *Our Pasta*

*Linguine, Shellfish cooked in Shallots and White Wine, Botargo*

*Spaghetti Carbonara, Pancetta*

*Gyosa of fresh Vegetables and Herbs, caramelized Roscoff Onions*

*Paccheri, Tomato Basil, slightly creamy*

## *Our Fishes*

*Mackerel just seared on a warm Velouté of Watercress*

*Salmon snacked with Sorrel, roasted Laktes*

*Scallops with Crayfish Vol au vent, Parsnip and Small Mushroom fricassée*

*Back of Skrei with Plankton, Vegetable Tagliatelle, Wakame*

## *Our Meats*

*(From European and USA origin)*

*Pan-sautéed Veal Liver, Potatoe Purée*

*Beef fillet, Braised Baby Endives, Chestnuts*

*À la plancha Pork Bellota Secreto,  
Baby Vegetables lightly smoked*

*Roasted Rack of Lamb, Eggplant pulp,  
Tiny Artichokes cooked with Tahina*

*Veal cheek like a Blanquette, Curry, Lemon, Chantenay Carrots*

## *Our Cheeses*

*Large Platter of Mature Cheeses*

*Farmhouse drained soft cheese  
red fruit sauce or heavy farm cream)*

## *Our Desserts*

*Roasted Figs, Rose and Raspberry*

*Pavlova, Mont-Blanc style (with Chesnuts)*

*Apple and Speculoos Cheesecake Granny Smith Sorbet*

*Soft Chocolate cake, Tahiti Vanilla Ice Cream*

*Just simply Victoria Pineapple and its Sorbet*

*Homemade stewed Apples, Butter Shortbread, Thick Cream*

*Chocolate Mousse*

*Ice Cream & Sorbet*

*Vanilla, Coffee, Chocolate*

*Pistacchio, Blueberry, Strawberry, Lemon, Raspberry,  
Passionfruit, Mango*