

Lunch



Starters

Pâté de Poulet

Thyme and brandy chicken pâté with cherry vine tomato, cranberry jam and rosemary crostini
14

Plateau á Fromage

Various soft and hard cheeses with olive tapenade, fondue and warm French baguette
18

Tien de Saumon Fumé

Smoked salmon filled with dill avocado and cream cheese served with french melba toast
12

Mains

Poitrine de Poulet

Chicken breast stuffed with cranberry and walnut served with lemon burre blanc, roasted herb gnocci and bacon lardons
16

Pappardelle Pâtes

Pappardelle with goat cheese, spinach, chanterelle mushrooms and roasted garlic truffle oil
15

Salade Niçoise au Thon

Grilled tuna steak with olives, green beans, eggs and saffron potato in a whole grain mustard aoli
20

Fillet de Saumon

Crusted tarrogon salmon fillet on lemon risotto with grilled tomatoes and crème fraiche
18

Dessert

Sorbet

Various sorbet flavours served in a brandy snap basket
Ask your server for available flavours
9

Gâteau au Chocolat Français

Dark chocolate cake topped with milk chocolate mousse
11

Ashan Cannolis

Cannoli pastry with a duo of flavours
One lime cream cheese and one raspberry cream cheese
9

Sides

Crispy Gnocci 6 - Wilted Spinach 7
Sautéed Mushroom 7 - New Potato 5