

## Salon Menu « A »

**35€ / person**

### Starter:

White asparagus, mousseline sauce  
and 24-month cured ham

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### Main course:

Semi-cooked salmon with ginger, parsnip mousseline  
and wilted spinach

*or*

Duckling ballotine with warm pistachios,  
carrot tops and green peas

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### Dessert:

Pastry Chef's season selection



## Salon Menu « B »

**45€ / person**

### Starter:

Rosé sea bream ceviche, citrus escabeche

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### Main course:

Pollack fish and light tomato sauce,  
fingerling potato mousseline and melted butter

*or*

Glazed rack of Iberico pork with spring cherries

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### Dessert:

Pastry Chef's season selection



## Salon Menu « C »

**55€ / person**

### Starter:

Smoked and glazed eel filet, green pea peppermint puree  
and citrus fruits

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### Main course:

Grilled beef tenderloin pure Hereford, bearnaise sauce

*or*

Roasted Saint-Pierre filet with fresh thyme,  
spring vegetables and cherry butter

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### Dessert:

Pastry Chef's season selection

