

Jeudis brasero

Buffet

€75 PER PERSON (DRINKS NOT INCLUDED)

starters

CHICKPEA AND EDAMAME HUMMUS, MINT CHIMICHURRI
STUFFED FOCACCIA, SPINATA, PAPRIKA CREAM CHEESE,
BABY SPINACH LEAVES, CRUSHED ALMONDS
HEIRLOOM TOMATOES AND ARUGULA PESTO
MOZZARELLA DI BUFALA, REDUCED BALSAMIC CREAM
WHITE BEAN SALAD, TOMATO AND BASIL DRESSING
HOMEMADE TABBOULEH WITH PRESERVED LEMON
MIXED GREENS FROM AGRIZ FARM
GRILLED TOMATO GAZPACHO

brasero

VEAL RUMP WITH SAGE AND RICH BROWN JUS
AMBERJACK WITH BUCKWHEAT SAUCE VIERGE
PORK RACK WITH HOMEMADE BARBECUE SAUCE

side dishes

HERB-ROASTED POTATOES
WHOLE CARROTS ROASTED WITH SMOKED PAPRIKA
GRILLED ASPARAGUS OVER THE BRASERO

desserts

THE SWEET DELIGHTS OF CHEF VINCENT THOMASSIN

Nos préparations culinaires peuvent contenir des produits allergènes. Vous pouvez vous informer auprès de nos équipes.
Origine des viandes et poissons : France. Prix nets, taxes et service compris. Les paiements en CB et espèces sont acceptés.

Please note that our food products and ingredients may contain allergens. We invite you to check with the team.
Origin of the meat and fish : France. Net prices, taxes and service included. Payments in credit card and cash are accepted.