Jeudis brasero

Buffet

€75 PER PERSON (DRINKS NOT INCLUDED)

starters

HUMMUS WITH PAPRIKA OIL AND CRISPY CHICKPEAS
STUFFED FOCACCIA WITH TRUFFLED MORTADELLA AND TOASTED PISTACHIOS
TOMATO AND MOZZARELLA SALAD WITH FRESH BASIL
GREEK SALAD WITH KALAMATA OLIVES, CUCUMBER, AND FETA
COMPRESSED CHARENTAIS MELON WITH AGED CURED HAM
MESCLUN GREENS FROM MAISON AGRIZ

brasero

YELLOW CHICKEN SUPREME
SALMON FILLET
FLANK STEAK

side dishes

POMME ANNA
RATATOUILLE
GRILLED ASPARAGUS WITH TAPENADE

les desserts

THE SWEET DELIGHTS of PASTRY 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.