





EXECUTIVE MENU STARTER

Bisque with Prawns, Samphire and Pepper Coulis

Seasonal Leaves, Dried Fruit, Green Apple and Smoked Vinagrete

Island Cheese Crisps with Quince

MAIN COURSE

Fish

Sea rice with grilled sea bass

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Grilled Codfish with Olive Puree, Olive Texture and Snap Peas

Meat

Pork tenderloin with purple sweet potato mousseline, asparagus and meat jus

Or

Crispy Turkey, Spiced Smashed Potatoes, Savoy Cabbage and Paprika Aioli

Vegetarian

Grilled Seitan, Carrot Purée and Sautéed Vegetables

Couscous with a Selection of Mini Vegetables and Low Temperature Egg

Desserts

Chocolate Cake with chocolate truffle and Red Fruits

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Pudding with Citrus Textures

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Selection of sliced fruit

18€ STARTER and MAIN COURSE
22€ STARTER, MAIN COURSE and DESSERT
DRINKS NOT INCLUDED
VAT INCLUDED



