



Half-Board Menu

Starters

Two salmon rilette and baguettines

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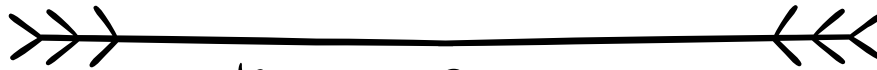
Multicolored tomatoes, mozzarella, basil cream

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Two-way melon and Serrano ham herbal vinaigrette

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Fresh salad, seasonal vegetables, Chef's inspiration



Main Courses

Sea bream fillet snacked with plancha, tian of vegetables,
herbal emulsion

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Veal rib steak with sauteed oyster mushrooms
and its real juice

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Charolais beef tartare, fries, mixed salad

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Ballotin of "Farmer" Chicken Supreme, with Herbs under
the Skin, mashed Potato, short juice

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Fresh salad, seasonal vegetables, Chef's inspiration



Desserts

Cottage cheese with red berries

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Real profiteroles, chocolate sauce

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Tiramisu with coffee and ice cream, spoon cookie

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Kougelhopf glazed with Marc de Gewurztraminer (watered above € 2)

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Plate of mature cheeses