



Half-Board Menu

Starters

Creamy refreshing peas with mint and spicy croutons

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Sea bream tartare with fine condiments, piquillo sauce

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Pressed ricotta and smoked salmon, herb coulis

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Gourmet toast with Serrano ham and vegetable pickles



Main Courses

"Label Rouge" chicken supreme, vegetable tagine, spicy juice

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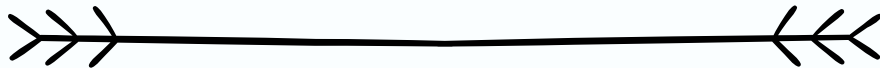
Charolais "Angus" beef steak with shallot,
grated potatoes with herbs

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Charolais beef tartare, fries, mixed salad

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Roasted salmon back with crispy skin,
candied fennel and its juice in emulsion



Desserts

Pan-fried plums chilled with spiced wine, cinnamon streusel

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Thin caramelized apple pie, vanilla ice cream

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"Black Forest" style verrine, strong chocolate coulis

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Kougelhopf iced with Marc de Gewurztraminer - (Watered above €2)

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Cheese plate