

Menu

SEAFOOD APPETIZERS

Tartlets with tiger prawns, avocado tartare and tomato salsa
Sturgeon aspic with horseradish mouss
Salmon in cognac marinade on a potato croquette with herb crème fraîche
Deviled eggs topped with red caviar

MEAT APPETIZERS

Mini sliders with shredded duck and sweet onion chutney
Vitello Tonnato with tuna and caper sauce
Roast pork with horseradish sauce
Beef tongue aspic with wasabi cheese cream

VEGETARIAN APPETIZERS

Eggplant rolls with goat cheese and tomato salsa
Hummus with vegetable crudités and Kalamata olives

SALADS

“Mimosa” salad with tuna and quail eggs
Caesar salad with tiger prawns
Festive Olivier salad with beef tongue
Assorted tomato salad with arugula and Buffalo truffle mozzarella

HOT BUFFET

Faroe Island salmon in lobster cream sauce
Veal cheeks in truffle demi-glace sauce
Duck confit in orange sauce with pear
Roast pork with lingonberry sauce
Potato gratin with Alpine cheese
Sicilian Caponata
Pasta Risoni with green asparagus and sweet Gorgonzola
Mashed sweet potato and butternut squash

White

PARTY

NEW YEAR CELEBRATION