

## TOULOUSE-LAUTREC MENU

*Dinner will be served before the show*

### STARTER

House-marinated thin slices of veal, textured watermelon, cucumber, feta, Kalamata olives

-or-

King prawns sautéed with ponzu, quinoa lightly flavoured with ginger, avocado assortment

### MAIN COURSE

Roast free-range chicken breast, carrot variation with cumin, date coulis, preserved lemon juice

-or-

Seared sea bream fillet a la plancha, pearl barley risotto infused with marjoram, yellow zucchini emulsion with mild garlic

### DESSERTS

Lime mousse refreshed with mint, madeleine biscuit, Morello cherry jelly

-or-

Peach tartlet with ganache and fresh rosemary gel

### DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

## BELLE ÉPOQUE MENU

*Dinner will be served before the show*

#### **MISE EN BOUCHE**

##### **STARTER**

Lobster salpicon flavoured with tarragon, textured celery, apple, chartreuse liqueur

-or-

Home-made pâté en croûte with veal, poultry, foie gras and candied lemons, blowtorched young leek, piquillo vinaigrette

-or-

Smoked Salmon From "Maison Fumaison Provinoise", flavoured tarama, trout roe, buckwheat blinis

#### **MAIN COURSE**

Roast guinea fowl supreme, carrot variation with cumin, date coulis, preserved lemon juice

-or-

Monkfish medallion with Iberian chorizo, pearl barley risotto infused with marjoram, yellow zucchini emulsion with mild garlic

#### **DESSERTS**

Caribbean 66% chocolate variation, crispy cocoa biscuit, blackcurrant sphere with St-Germain liqueur

-or-

Pavlova with red summer fruits, flavoured with Szechuan berries

-or-

Lime mousse refreshed with mint, madeleine biscuit, Morello cherry jelly

#### **DRINKS**

½ bottle of champagne per person, or other drinks with or without alcohol

## VEGETALIAN MENU

*Dinner will be served before the show*

### STARTER

Sashimi of carrots confit with nori seaweed, cream whipped with mint-chilled sake

-or-

Quinoa, vanilla vinaigrette, young seasonal vegetables, rice wafer

### MAIN COURSE

Selection of Italian semi-complete pastas, fresh tomatoes, basil, espuma piquillos

-or-

Pearl barley risotto with zucchini, olives and marjoram

### DESSERTS

Almond milk panacotta flavoured with verbena, seasonal fruits minestrone

### DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

## CHILD MENU (6-11 YEARS OLD)

*Dinner will be served before the show*

**STARTER**

Ham and Boursin cheese wrapp, organic egg cream

**MAIN COURSE**

Roast leg of free-range chicken, mashed potatoes, simple juice

**DESSERT**

Seasonal fruits crumble tart, vanilla ice cream

**DRINKS**

Fruit Juice