— **→** — 3 DISHES 348,-

STARTERS

GREEN ASPARAGUS - SHRIMP - LOBSTER CREAM

TARTAR - PICKLED ONIONS - CRISPY POTATO PIMENT D'ESPELETTE CREAM.

CRAYFISH TAIL SALAD WITH MAYO - LETTUCE TAMARIND HONEY DRESSING AND ROASTED HAZELNUTS.

MAIN COURSES

GRILLED PEPPERCORN STEAK OF GRAIN-FED ANGUS ROSEMARY-FRIED MUSHROOMS, SERVED WITH PEPPER SAUCE AND TODAY'S POTATO.

LONG-TERM BRAISED PORK APPLE - BLACKCURRANT - CHILI - CINNAMON. SERVED WITH TODAY'S POTATO AND BALSAMIC SAUCE.

WHITE WINE STEAMED SALMON, GRILLED LEMON. SERVED WITH TODAY'S POTATO AND LEMON SAUCE.

DESSERTS

3 KINDS OF CHEESE.

GATEAU MARCEL WITH FRESH BERRIES AND VANILLA ICE CREAM.

LEMON POSSET.