

buffet suggestion wedding

starter

Delicate pink roast beef on a sauce remoulade
Spanish serrano ham on a melon boat
Smoked fish platter
garnished with horseradish and Dijon-fig fillet
Plate tip of veal
on a vinaigrette of various herbs

soups

Creams soup of lobster refined with saffron

main course

Whole roasted salmon in a salt crust
plus olive ragout and Topinambur Polenta
Scaloppina of the veal with a lemon cream sauce
with a double of the rice
Dry aged mature Entrecoté in a herb-mustard crust
with young rosemary potatoes
Grilled poularden breast with fennel risotto

fine cheese selection

For this, we offer two things of mustard
with fresh fruits and selected nuts

dessert

Tobleronemousse
served with fresh lemon balm
Crème brûlée of nougat
refined with fresh orange fillets
Parfait from the berry
meets parfait from the orange liquor