



Seminary Menu

Please choose the same menu for all guests, with a single starter, a single dish and a single dessert among the propositions below

The exceptions (allergies, vegetarians) will have to be indicated the day of the service (before the meal), so, our Chef will cook a special dish, adapted to the indicated peculiarities

This menu is regularly modified.

The proposals this below can be thus replaced according to season and load

Starters

Fresh marlin carpaccio and smoker tuna, marinated with greek yoghurt and yusu



Shrimp snacked caramel grapefruit, crunchy fennel and quail eggs, lemon zest



The Chef's Cesar salad



Fresh gazpacho and its condiments

Main courses

Flange toothfish, crab and coconut milk boil, mashed celery with seaweed butter



Grilled duck breast marinated with tandoori and glazed, palm hearth, sweet potato croquette



Chicken with coconut and citronella, braised 'bokchoy' and sweet potato's chips

Desserts

Caramelized lemon pie, strawberry ice-cream



Duet of chocolate and praline-flavored crunchy



'Puit d'amour' covered with meringue and fresh fruit salad, strawberry's granita



'Breton' shortbread cookie, vanilla creamy and coconut thin lace biscuit, mango's sauce

Coffee, minerals waters, white and red wine are offered