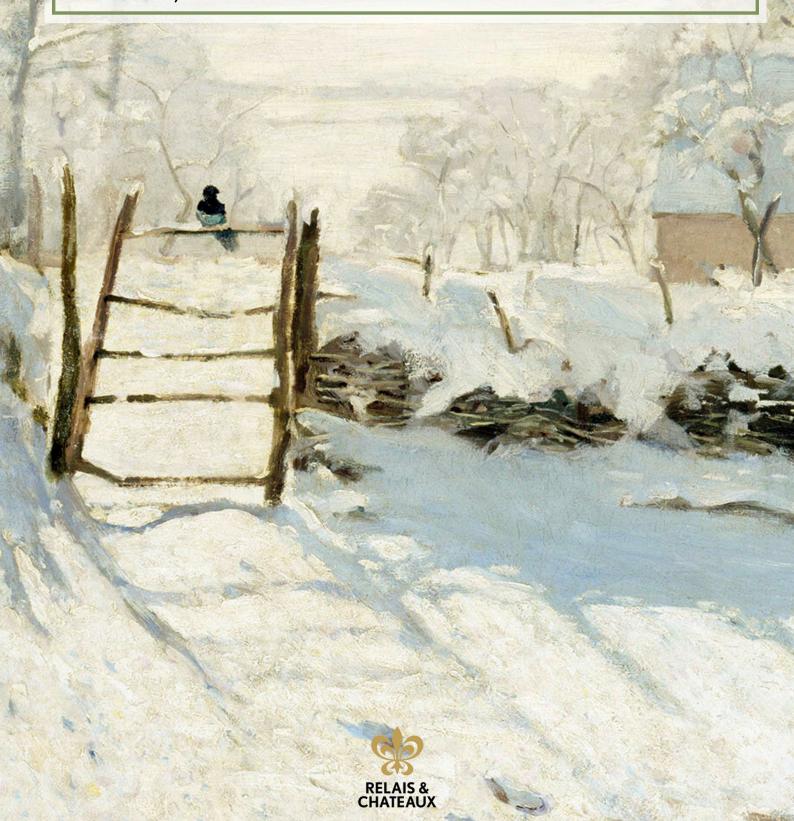


## Le Café des Attistes Restaurant





Sea bream tartare with citrus, combawa crumble

French onion soup au gratin with aged Beaufort cheese

Sautéed squid with chorizo, cajun-spiced corn purée

Organic egg with seasonal velouté, chestnut crumble and crispy onion

## **Dishes**

Charcoal-grilled veal quasi,
patatas bravas and homemade barbecue sauce

Norman scallops, orzo risotto with Parmigiano Reggiano, meat juice

> Red curry with seasonal vegetables, coconut milk, fresh coriander and basmati rice

Roasted duck breast, honey-scented sweet potato purée, glazed carrots with orange

Catch of the day, seasonal garnish, vanilla beurre blanc

## **Desserts**

Apple tatin, raw cream and Madagascar vanilla ice cream

Chocolate fondant, custard cream, vanilla ice cream and cocoa nibs

Citrus Mont Blanc with orange and mandarin sorbet

Paris-Brest with pecan nuts, homemade praliné

Please select a single menu for all guests

Meat origin: Duck - France / Veal - Holland