

2 Place Bel-Air

Business lunch

Proposal from the 5th of December to the 8 of January

Starters

Organic soft-boiled egg in a crust of almonds and hazelnus, pumpkin mousseline, chestnuts and chlorophyll sauce

or

Smoked salmon tartar with clementine and beetroot, toasted buckwheat and a citrus vinaigrette

Origin: Scotland

Main courses

Beef fillet à la plancha, vitelotte mashed potatoes, GTRA swiss chards and a well-seasoned sauce with truffle flavors

Origin: Swiss

or

Scallops and shrimps stew, spiced leeks, shellfish risotto and a sparkling wine sauce

Origin: Ocean Pacific North -West / Vietnam

Desserts

Orange sponge cake, pistachio cream and citrus

or

2 Place Bel-Air chocolate gourmet