

menu suggestion

CAMILIE DORSEMANS

APPETIZER

5 bites per person

STARTER

ceviche-style marinated red tuna, watermelon, lime, sesame oil and black sesame
or

fresh beetroot gazpacho, watermelon and raspberries, crispy granola, feta and bacon chips
or

creamy burrata cheese, heirloom tomatoes, strawberries, honey vinaigrette, pistachios
or

cold zucchini soup, lemon yogurt, soft-boiled egg, green apple and mint vinaigrette, homemade croutons

MAIN COURSE

grilled sea bass with an almond crust, carrot purée and roasted carrots
or

beef filet, mashed potatoes w/ orange sauce and grilled almonds
or

creamy lemon risotto, pea cream, parmesan cheese
or

duck breast, roasted brocolis, caramelized onions, cassis cream, hazelnuts

CHEESE

french cheeseboard tasting

DESSERT

french chocolate mousse, sea salt and provence olive oil
or

seasonal tart with roasted peaches, vanilla mascarpone cream, dark chocolate chips
or

dark chocolate fondant cake, sea salt, peanuts
or

red fruit crumble, vanilla yogurt

