

proposition de menu

CAMILLE DORSEMANS

APPETIZER (+15PP)

5 seasonal bites per person

STARTER

honey and lime marinated shrimps, zucchini rolls with fresh goat cheese, granny smith apple, toasted peanuts

or

bluefin tuna ceviche-style, watermelon, lime, sesame oil, black sesame seeds

ou

soft-boiled egg, zucchini cream, basil and ricotta, homemade croutons, crispy smoked ham

or

creamy burrata, heirloom tomato and tangy strawberries, pistachios, sumac powder, fresh basil

MAIN

roasted sea bass, carrot purée, caramelised carrots, lemon & mint sauce, toasted almonds

or

creamy pea risotto, snacked scallops, parmesan chips

or

roasted pork tenderloin, lavender honey glaze, sweet potatoes, rosemary, peanuts

or

chicken supreme, garlic & rosemary jus, roasted seasonal vegetables, toasted hazelnuts

CHEESE (+12PP)

french cheese platter, tasting and conversation

DESSERT

dark chocolate fondant cake, camargue sea salt, cocoa mousse and peanuts

or

deconstructed apricot tart, vanilla mascarpone cream, dark chocolate chips

or

caramelized peaches, yogurt, meringue chips, honey and almonds

or

chocolate mousse, fruit tartare with olive oil, chocolate crunch

