Our Chef Recommends…

Starters

Tataki tuna Pink pepper and citrus fruits scented

or

Bundle filled with goat cheese served with Chives and Pepper dressing

 First Courses

Spaghetti pasta with swordfish, tomato and aubergine

or

Garganelli pasta with fresh Tomato, olives and mozzarella

Second Courses

 Seabream in Lemon sauce served with Vegetable Crudité

or

Calf stuffed with egg, cheese and spinach served with potato cream

Our Chef Pâtissier Desserts

1 Glass of Wine or
Mineral Water
Coffee included

**2 courses and dessert : 30,00 Euro
3 courses and dessert: 40,00 Euro**

**Per person, Cover and VAT included**