



# Les Jardins du Marais

PARIS  
★★★★

## **Seminar Menu Autumn - Winter**

*Thank you to make a single choice for the whole group*

Tomatoes, mozzarella di Bufala, pesto et rocket salad

Quinoa green asparaguses, marinated salmon with dill

Mint and cucumber gazpacho, toast of Saint Morêt cheese and pink radish

Fine tart of crab, tartar of tomatoes and vegetables antipasti with pesto

Melon tartar and Serrano ham with salad leaves

Gambas with citronella, peas and mango and tomato compote with coriander

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Sea bream, fennel and mashed potatoes with olive oil

Breton hake with blank sauce, carrots, black rice risotto

Arctic char, spinach with anise and parmesan cheese polenta

Sweet and sour veal fillet, zucchini custard tart and mini pennes

Beef steak with thyme juice, potatoes and french beans

Teriyaki poultry breast, Japanese noodles and wok vegetables

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Secret chocolate-nougat with custard

Cottage cheese, strawberry coulis and pistachio

Breton shortbread cookie, soft cheese mousse with raspberry heart

Caramel dome and custard

Raspberry Cheesecake with red berries coulis

Gourmet coffee (3 pieces): coco ice cream, pineapple skewer and chocolate tart

### **To accompany your meal:**

Mineral water

Petit Chablis - Château Charron

Coffee

L I F E S T Y L E™

*Preferred*

HOTELS & RESORTS