

Sample Menu





BREAKFAST

CONTINENTAL BREAKFAST WITH
VARIATION OF EGGS AND SMOOTHIES,
PURE PORK SAUSAGE AND BACON

QUICHE LORRAINE

GOAT CHEESE, LEEK, AND POTATO
GALETTES WITH PISTACHIO CRUST

SALMON TORTILLA WITH
CREAM CHEESE AND DILL

PLUM TARTE TATIN
WITH CREME FRAICHE

APPLE STRUDEL WITH VANILLA SAUCE

WAFFLES WITH MAPLE SYRUP

PECAN PIE

AMERICAN PANCAKES
WITH HONEY AND CINNAMON

LUNCH

ROAST DUCK IN A SAUCE OF CHANTERELLES
WITH RED CABBAGE

LEMON VEAL WITH LYONNAISE POTATOES
AND VEGETABLES

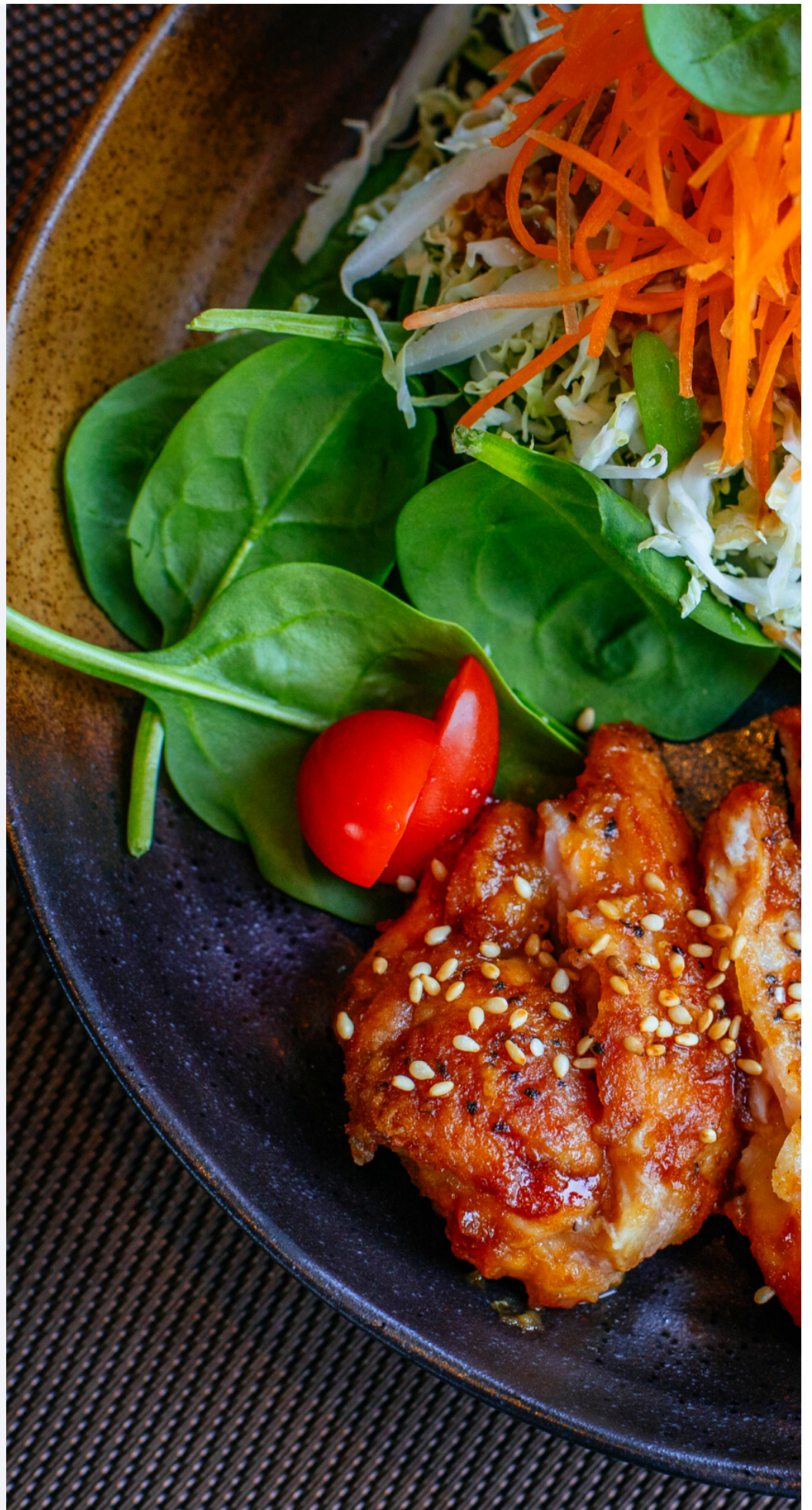
LAMB CHOPS WITH YOUNG AROMATIC
POTATOES

PRAWNS IN SPICED BUTTER

GRILLED T-BONE STEAK WITH GARLIC &
CHIVES MASHED POTATOES

GRILLED PORK CHOPS WITH FRENCH FRIES
AND SALAD

BEEF BOURGUIGNON WITH MASHED
POTATOES AND SALAD





DINNER

SMOKED SALMON, SCAMPI, MASHED
POTATOES AND VEGETABLES

COCONUT MANGO SOUP WITH PRAWNS
PLUS CAESAR SALAD

ROLLS OF SMOKED SALMON WITH
CREAM CHEESE

CUCUMBER AND GREEK YOGURT
GAZPACHO

ASPARAGUS CREAM SOUP WITH
CROUTONS AND SESAME

DESSERTS

TIRAMISU

VOLCANO CAKE WITH STRAWBERRY

HAZELNUT WHIPPED CREAM

FRIED BANANAS IN A VANILLA SAUCE

CHEESECAKE WITH CHERRIES

LEMON AND MERINGUE TART

BROWNIE WITH DRIED FRUITS
AND VANILLA CREAM

