



PORTALIS MENU

SPRING – SUMMER 2018

€45/person

Menu chosen for all participants in advance.

Identical starter, main course and dessert for all participants.

Extra charge for any menu changes on-site.

STARTER

Crispy chicken Caesar salad

OR

Gravlax salmon

Buratina & olive biscuit

MAIN COURSE

Pan-fried cod with quinoa

Virgin sauce

OR

Marbled Angus beef

Aubergine Caponata, Béarnaise sauce

DESSERT

Milk chocolate mousse

Peanut crunch

OR

Fresh cheese mousse

Red berry coulis



CÉZANNE MENU

SPRING – SUMMER 2018

€65/person

*Menu chosen for all participants in advance.
Identical starter, main course and dessert for all participants.
Extra charge for any menu changes on-site.*

STARTER

Organic egg parfait
Cream of artichoke, fried apple
OR
Beef tartar, broad beans & Granny Smith

MAIN COURSE

Pan-fried octopus, macaroni cheese
Stew sauce
OR
Premium veal
Grilled vegetables

DESSERT

Brownie, vanilla ice-cream
OR
Zabaglione topped with fresh fruit



VASARELY MENU

SPRING - SUMMER 2018

€85/person

*Menu chosen for all participants in advance.
Identical starter, main course and dessert for all participants.
Extra charge for any menu changes on-site.*

APPETISER

Orangic egg with caviar

STARTER

Tuna carpaccio, kaffir lemon oil
Japanese Sudachi lemon sorbet

OR

Duck foie gras
Summer fruit sangria cube

MAIN COURSE

Monkfish medallion
Shellfish flavoured mashed potatoes
Shellfish & saffron broth

OR

Lamb chop in basil crust
Artichoke mousse & asparagus spears

CHEESE

Maitre Lemarié's mature cheese platter

DESSERT

Rich, moist chocolate cake, vanilla ice-cream

OR

Lemon flan, pine kernel crunch

Mineral water, coffee & petites fours, wine from wine menu



GOURMET TASTING MENU

SRING – SUMMER 2018

€120/person

*Menu chosen for all participants in advance.
Identical starter, main course and dessert for all participants.
Extra charge for any menu changes on-site.*

APPETISER

Organic egg with caviar

STARTER

Duck foie gras, summer fruit sangria cube

MAIN COURSE

Monkfish medallion
Shellfish flavoured mashed potatoes
Shellfish & saffron broth

AND

Saddle of lamb in basil crust
Stuffed courgette flower

CHEESE

Maitre Lemarié's mature cheese platter

PRE-DESSERT

DESSERT

Lemon flan, pin
e kernel crunch



CHILDREN'S MENU

SPRING - SUMMER 2018

€20/person

Menu chosen for all participants in advance

STARTER

Crudités (raw vegetable appetizers)

Or

Smoked salmon

Or

Cold deli meats & sausages

MAIN COURSE

Fish with fries, French beans, rice or pasta

Or

Chicken with fries, French beans, rice or pasta

DESSERT

Ice-cream + soft drink



BEVERAGES

PRESTIGE APERITIF FORMULA

€20/person.

3 canapés per person, assortment of Provençal olives & savoury bites

Duval-Leroy (1 bottle for 6 participants),
Fruit juice, mineral water

PACKAGE N°1

€15/person.

Red or rosé Côtes de Provence
(1 bottle for 3 participants),
Water & coffee

PACKAGE N°2

€20/person.

Côtes de Provence, white currant liqueur, red & rosé Bandol (1
bottle for 3 participants),
Water & coffee

PACKAGE N°3

€30/person.

Bourgogne, white Chablis, red & rosé Gevrey-Chambertin (1
bottle for 3 participants),
Water & coffee