

## BUSINESS MENUS

### MENU 1 E

- CHICKPEA STEW WITH COD AND SPINACH
- DUCK CONFIT WITH APPLES AND PEACH SAUCE
- TANGERINE SORBET

### MENU 2 E

- TUNA CANNELLONI WITH TOMATO CONFIT
- GRILLED ENTRECOTE WITH TRONCHON CHEESE SAUCE
- SPICY SPONGE CAKE WITH WHITE CHOCOLATE SAUCE

### MENU 3 E

- RICE WITH BORAGE AND CLAMS
- ROASTED GILT SEA BREAM WITH GREEN ASPARAGUS
- CHOCOLATE CAKE WITH ICE CREAM

### MENU 4 E

- MUSHROOM SOUP WITH CROUTONS
- COD PIE AND PRAWN TEMPURA
- OVEN ROASTED YOUNG LAMB SHOULDER WITH POTATOES
- TULIP OF HOME-MADE ICE CREAM

### MENU 5 E

- STEWED BEANS WITH DUCK
- SEA BASS IN A MARINE SAUCE WITH WILD ROCK MUSSELS
- APPLE PIE AND ICE CREAM

### MENU 6 E

- COD PUFF PASTRY AND GREEN ASPARAGUS
- IBERIAN SIRLOIN WITH SOMONTANO WINE
- GREEN APPLE SORBET

35 euros + vat