

# The menus

*Compose your own menu choosing between the selections below.*

*The menu must be the same for each guest.*

✓ *Vegetarian meal.*

## The starters

### Cold starters

Trout and salmon with Noilly Prat, cream with fresh herbs, olive oil crisp with herring eggs	€ 15,00
✓ Confit of eggplant and Sicilian tomato, duo of cucumber and zucchini with balsamic vinegar	€ 14,00
✓ Fresh goat cheese with grilled vegetables, sweet pepper coulis and basil sherbet	€ 16,00
✓ Tomato and mozzarella with olives and pesto, garden rocket with Parmesan cheese	€ 14,00
Tagliata of beef marinated with ginger, black radish, yuzu flavoured cream	€ 17,00
Salmon marinated “gravad lax” style, apple tartar, horseradish cream, citrus fruit jelly	€ 16,00
Salad of scampi, quinoa and grilled chicken, lime and coriander marinade	€ 18,00
Salmon tartar with fresh herbs, cream sauce with dill	€ 15,00
Tuna prepared two ways, candied lemon marinade, anchovy crisp	€ 18,00
Carpaccio of scallops with citrus fruit, passion fruit jelly, lime and pink pepper marinade	€ 16,00
Lobster salad on a quinoa with crispy vegetables, mousseline with sweet curry	€ 22,00
Foie gras of duck, roasted apples and blackcurrant coulis	€ 20,00

### Hot starters

Grilled scampi, mango and shellfish coulis, fennel pickles with saffron	€ 16,00
Ravioli with goat cheese and tomato, olive oil with crispy vegetables	€ 17,00
Scallops, lobster cream with fresh vegetables, fried leeks	€ 22,00
Toast with foie gras, caramelized pear, oyster mushrooms with parsley red wine and citrus fruit juice	€ 18,00
Lobster “à la nage”, green asparagus tips, saffron and chervil broth	€ 21,00

## Soups

Leek cream soup, grilled bacon, croutons with fresh herbs	€ 10,00
✓ Pumpkin soup with fresh cheese and chestnuts	€ 10,00
Lobster bisque, chervil cream	€ 12,00
✓ Asparagus cream soup with fresh herbs	€ 10,00

## The sherbets

Sherbet scoop	€ 7,00
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## The main courses

### Fish

Fillet seabass, artichokes, baked potatoes, vegetable broth with pesto	€ 24,00
Roasted turbot, mashed potato with olive oil, zucchini with vegetables, shellfish sauce	€ 29,00
Fillet of codfish, butternut mousse, spring onions, butter sauce with fresh herbs	€ 24,00
Monkfish steak, celeriac prepared two ways, mussel juice with saffron and vegetables	€ 25,00
Cassolette of salmon, scallops and scampi, risotto shellfish cream with tomato	€ 22,00

### Meat and poultry

Guinea fowl stuffed with pistachios and braised ham mashed potato with fresh cheese and herbs	€ 24,00
Rib of veal, grilled artichokes, potato tortilla, and creamy vegetables broth	€ 28,00
Poultry with dried tomato and emmentaler cheese, risotto with pesto zucchini with goat cheese	€ 22,00
Fillet of duck caramelized with herbs, roasted fig, paillason potato honey and thyme juice	€ 23,00
Veal medallion, crispy polenta with parmesan cheese, chanterelle cream with parsley	€ 28,00
Rack of lamb roasted in dried fruit crust, potatoes with herbs	€ 26,00
Farm poultry stuffed with foie gras and candied apples, mushroom puff pastry, spicy red wine	€ 25,00
Young Anjou squab oven baked in puff pastry with duck liver and truffles, mushrooms in a crispy potato nest	€ 30,00

## ✓ Vegetarian dishes

Zucchini stuffed with dried tomatoes, aubergine caviar with basil, olive crumble and sweet pepper coulis	€ 22,00
Saffron Risotto with roasted pineapple and vegetables	€ 23,00
Cassolette of ravioli with porcini mushrooms, chervil cream	€ 23,00

## Cheese

Roquefort salad with walnuts and cream and beetroot coulis	€ 12,00
Traditional cheese platter	€ 14,00
Buffet of Belgian and French cheeses, assortment of green salads, selection of bread (Minimum 20 guests)	€ 20,00

## Desserts

'Moelleux au chocolat', Speculoos crumble and vanilla ice cream	€ 14,00
Carpaccio of pineapple, basil flavoured syrup, mango sherbet and a crunch with rose flavor	€ 14,00
Crunchy chocolate dessert with caramel and crusty praliné	€ 15,00
Crispy dessert with bitter chocolate and puffed rice	€ 15,00
Dark chocolate and speculoos dessert	€ 16,00
Bavarois with Salted caramel and milk chocolate	€ 16,00
White chocolate fondant with spicy mango	€ 17,00
Crunchy dessert with chocolate and a raspberry coulis	€ 17,00
Ice cream and sherbet nougatine	€ 18,00
Buffet of desserts(minimum 20 participants) (selection of desserts, fruit and chocolate mousses and tarts, etc. ...)	€ 20,00
Coffee, tea & sweets	€ 4,00

## Bio Menu

« At the Plaza, we have at heart to favor the ecology. As part of our « green key» program we included an organic menu in our Esterel restaurant and in our banquets.

This organic menu is create with products from the organic agriculture based on the way of agricultural production which favor the work of the ground, autonomy and the respect of the natural balance, without the use of any fertilizer, herbicide and pesticide product by petrochemical industry.

For more information, please contact the Groups and Convention department. »

### Organic menu

Organic king prawns, broth of tomatoes and watercress with curry, roasted pineapple

Supreme of farm poultry with asparagus and scramble eggs, sauce of chicken, nutmeg and fresh herbs

Fondant with “Fair Trade” chocolate, roasted hazelnuts and speculoos crumble.