

The walking dinners

Traditional walking dinner

€ 50,00

Selection of cold starters

- Toast with smoked salmon
- Beef carpaccio with pesto
- Egg-plant caviar and peppers
- Olive paste with anchovy and candied tomatoes
- Salmon tartar
- Carpaccio of scallops marinated with lime

Surprise bread

- Selection of mini sandwiches

Hot dishes

- Shellfish stew
- Skewers of lamb marinated with fresh herbs
- Risotto of tomatoes with pesto
- Potatoes baked with thyme, vegetable gratin

Variety of desserts

- Selection of pastries

Deluxe walking dinner

€ 60,00

Selection of cold starters

- Tomato mousse and tartar of candied tomatoes, Parmesan cheese chips
- Smoked salmon and trout mousse with salmon eggs and grissini
- Asparagus mousse with a Parma ham chips
- Terrine of goats cheese and candied tomatoes, yogurt cream with spring onions
- Red tuna tartar topped with an olive paste toast
- Carpaccio of beef with pesto, garden rocket salad
- Terrine of duck 'à l'orange' and onion jam
- Rillettes of salmon with fresh herbs, anchovies cream
- Beef tail salad with shallot, gherkins and chive dressing

Hot dishes

- Spighe pasta with raw ham
- Poultry stew with sautéed vegetables
- Roasted scallops with leek

Variety of desserts

- Selection of pastries

Prices are quoted per guest and excluding beverages.

Minimum 50 guests

Prestige walking dinner

€ 70,00

Including live preparations and cooking by our chefs in the dining room.

Selection of cold starters

- Panna cotta of melon with Parma ham and goat cheese
- Foie gras and smoked duckling in a sour red wine jelly
- Quinoa with sweet pepper cream and feta cheese
- Marinated salmon with crunchy vegetables and caviar of tomato
- Tagliata of veal and tuna with shiso and parmesan cheese
- Red shrimps from Argentina with wakamé
- Crab and vegetables pickles wrap
- Carpaccio of scallops with mango and sweet red pepper

Live cooking

Fish

- Fillet of seabass, cooked 'à la plancha', zucchini with dried tomatoes, mashed potato with olive oil
Or
- Scampi with curry and crunchy vegetables wok

Meat

- Rack of lamb marinated with fresh herbs, semolina with mint and raisins, rosemary flavoured juice
Or
- Roasted Irish beef, cooked at low temperature, potatoes sautéed with thyme, shallot and red wine juice

Pastas

- Tortellone with ceps, mushroom cream
Or
- Gnocchi with pesto, tomato and parmesan cheese

Desserts

- Selection of pastries

Prices are quoted per guest and excluding beverages.

Minimum 150 guests