

STARTER

DUCK CROMESQUIS (CROQUETTE)

onion confit with balsamic | red fruit gel

or

ROASTED MUSSELS WITH CONDIMENT AND PARMESAN

pineapple marinated with Espelette pepper and candied ginger | sesame wakame salad

MAIN COURSE

DUCK FILLET AT LOW TEMPERATURE, SWEET AND SOUR

fried breadfruit | cream of carrots | braised pakchoi

or

MARINATED SALMON WITH CITRUS ZEST

sautéed green vegetables | beet coulis | lemon virgin sauce

DESSERT

VANILLA MASCARPONE MOUSSE

mango coulis | red fruit compote with basil and balsamic | crumble and passion fruit sorbet

or

CRISPY ENTREMETS WITH MILK CHOCOLATE
AND PRALINÉ

hazelnut biscuit | tonka bean ganache