

In room dining Meat menu

Amuse bouche

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Chicken wings with celeriac purée and hazel nuts

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Focaccia with anise and cheese cream

Veal fillet with fondant sauce, potatoes and small onions

Pre-dessert

Chocolate mille-feuille with pineapple and chocolate ice cream

Mignardise

In room dining Fish menu

Amuse bouche

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Lobster en papillote with dried apricots and lobster sauce

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Sea bass carpaccio with passion fruit and young arugula

Sea bass mille-feuille with cabbage, peppers and celery sauce

Pre-dessert

Crème brûlée with strawberries

Mignardise

In room dining Vegetarian menu

Amuse bouche

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Ravioli filled with mushrooms and foie gras /p>

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Mozzarella salad with tomato jelly and fresh basil

Vegetable risotto with tomato and spices

Pre-dessert

Chocolate fondant with luisa (lemon flavoured herb) ice cream

Mignardise