

## DINNER AND SHOW FROM 7 PM

**MENU AND PRICES VALID FROM 16 SEPTEMBER TO 31 MARCH 2022**

Menu for private groups of up to 10 people

### ON THE LIDO MENU

Choice of 4 Starters / 4 Main Dishes / 4 desserts

Duck foie gras, confit fig clafoutis and pistachio chips

**Or**

Gravlax salmon steak, pickled carrots, coloured radishes and pomegranate coulis

**Or**

Prawns with grilled sesame seed oil, seaweed salad and bean sprouts

**Or**

Cream of pumpkin soup, mushroom royale with cashew nuts (vegetarian / gluten free)

Veal with purple mustard, polenta with dried fruit and braised beetroot

**Or**

Roast cod with turmeric and coconut served with red lentils, vegetables and caramelised onions

**Or**

Duckling fillet with honey and Timut pepper sauce, salsify in jus and stuffed shallot

**Or**

Truffle risotto (vegetarian)

Crisp milk chocolate finger with Piedmont hazelnuts

**Or** Fruit dome with an exotic twist

**Or** Pear-vanilla macaron

**Or** Pineapple and coconut sweet treat (lactose / gluten free)



Menu composition valid until 31 March 2022. Excluding special dates (24, 25 Dec / 31 Dec / 12, 13 and 14 Feb). Prices subject to change without prior notice. List of allergens available on request.