



FESTIVE MENU FROM APRIL 1, 2025, TO MAY 4, 2025

ENTRÉE

Pretzel	€ 3.50
Mammoth Olives Chopped walnuts / Herbes de Provence / Olive oil	€ 5.50
Gourmet Canapé Arrangement (4 pieces) Organic smoked salmon / Lemon-horseradish *** Serrano ham / Fig mustard Truffle salami / Pine nuts *** French Brie / Wild berry jam	€ 14.00

CLASSICS

French Cheese Platter (vegetarian) 4 types of French cheese Yuzu chutney / Fig mustard / Nuts / Dried fruit ... served with freshly baked baguette	€ 19.50
Tataki of Brandenburg Pasture Beef Sweet potato-truffle cream / Cranberries / Pomegranate Café de Paris butter / Arugula ... served with freshly baked baguette	€ 24.50
Tartar of Organic Salmon & Black Tiger Prawns Two types of caviar / Chicory Mango-lemongrass vinaigrette / Cured egg yolk ... served with freshly baked baguette	€ 24.50

VEGAN & VEGETARIAN

Quiche Ratatouille (vegan) Wild herb salad Pumpkin cream / Apple-chili chutney / Pumpkin seed oil	€ 16.50
Thai Asparagus Mango-coconut salad / Roasted sesame Mild Kewpie chili mayo / Rice cracker crumble ... served with freshly baked baguette	€ 18.50

DESSERT

Truffond Versailles Chocolate mousse tartlet Blueberry / Granola / Salted caramel	€ 12.50
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