



COLD CANAPÉS

2 EUR/1 item

- Bruschetta with tuna mousse, cherry tomato and capers, 23 g
- Bruschetta with salami Milano, tomato Chatni and arugula, 20 g
- Eggplant with walnut and pomegranate, 35 g
- Prunes with cheese and pistachios, 20 g
- Hummus with beef and paprika, 50 g
- Chicken liver pate with caramelized apple, 17 g
- Gorget Gruyère (2 pcs), 10 g
- Bruschetta with wild mushroom ragout and fresh herbs, 22 g
- Bruschetta with Parma Ham and mango, 12 g

3 EUR/1 item

- Goat cheese with thyme and bell pepper confit, 16 g
- Tomato Chatni and baby Mozzarella, 22 g
- Bruschetta with tomato salsa and Mozzarella cheese, 25 g
- Mozzarella cheese with pistachio and Parma Ham, 14 g
- Slowly cooked beef entrecote with red cabbage purée and marinated mustard seeds, 20 g
- Mini taco with vegetables, 20 g
- Mini taco with beef, 24 g
- Mini taco with chicken, 24 g

4 EUR/1 item

- Slowly cooked salmon with horseradish cream, marinated red onions and spinach purée, 16 g
- Salmon Gravavlax canapé with cream cheese, fresh cucumber and black olive, 35 g
- Orange and chili marinated tuna Loin with fresh coriander and chickpea purée, 18 g
- Tuna tartar with avocado, 35 g
- Tuna loin with wasabi mayonnaise and red caviar, 23 g
- Gazpacho with prawns and avocado mousse, 60 g
- Prawn cocktail with avocado and Romaine lettuce, 40 g
- Light asparagus soup, espuma with multicolor Tobico caviar, 53 g
- Duck breast with poached pear in white wine and cinnamon with blackberry sauce, 18 g
- Ginger macaron with foie gras mousse, 11 g

The price includes 20% VAT but excluding 5% service charge.