

Lunch Menu

Canapés & Starters

Smoked Salmon on Brioche

Delicate smoked salmon served on sweet brioche with crème fraîche and a hint of lemon zest.

Prosciutto & Melon Skewers

Thinly sliced prosciutto paired with ripe cantaloupe and a drizzle of mint-infused olive oil.

Heirloom Tomato & Burrata Salad

Colorful heirloom tomatoes with creamy burrata, fresh basil, and a touch of balsamic reduction.

Baby Gem Caesar Salad

Crisp baby gem lettuce tossed with Caesar dressing, golden croutons, and shaved Parmesan.

Warm Dishes

Homemade Tagliatelle with Wild Mushrooms

Fresh pasta in a velvety cream sauce with wild mushrooms, finished with truffle oil and parsley.

Chicken Poulet Button Style

Tender chicken served with creamy mashed potatoes, broccolini, and baby carrots in a leek and mushroom wine sauce.

Pan-Seared Salmon Fillet

Crispy-skinned salmon with baked potatoes, roasted fennel, and a smooth dill and white wine sauce.

Desserts

Apple Pie à la Mode

Warm apple pie topped with vanilla ice cream, fresh berries, and a sprig of mint.

Assorted Ice Creams & Berries

Selection of ice creams with whipped cream and seasonal berries.