

BISTRO CANTER
DÉJEUNER SEMI-BUFFET AU CHAMPAGNE
18 AUGUST 2024

=====
HORS D'OEUVRES
=====

Freshly Shucked Oysters
Freshly Cooked Shrimps
Caesar Salad
Chef Eyck's Bistro Salad • Bacon • Croutons • Egg • Crème Fraîche & Mustard Dressing
Chicken Liver Parfait • Red Onion Marmalade
(V) Blue Cheese • Pear & Walnut Quiche
Marinated Coquilles St. Jacques
Melon & Jambon Crudo
Charred Octopus • Hummus • Black Garlic • Lemon Oil
(V) Grilled Courgettes • Aubergine • Red Pepper • Basil Pesto

=====
PLATS PRINCIPAUX
=====

Please choose one of the followings

Grilled Salmon
Green Asparagus • Orange & Mustard Sabayon

or

Grilled Steak "Cote d'Azur"
Broccolini • Rosemary Roasted Potatoes

or

Spaghetti Vongole
Garlic • Chili • Parsley

or

(V) Soft Poached Egg & Ratatouille Tart
Rockets • Parmesan Sauce

=====
LES DESSERTS
=====

Coffee Crème Brûlée
Hazelnut Profiteroles
Strawberries & White Chocolate "Tiramisu"
Lavender Poached Pears • Orange Custard
Blancmange • Honey & Almonds
Lemon Meringue Tart
French Flan Tart • Macerated Apricots • Pistachio
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

\$858 PER PERSON WITH FREE POURING OF CHAMPAGNE AND SOMMELIER'S SELECTIONS
\$738 PER PERSON WITH SELECTED NON-ALCOHOLIC DRINKS

(V) Vegetarian Dish If you have any food allergies, please inform our staff.