

3 Course Menu I

Fine aspic - terrine of Brandenburg duck
with pumpkin chutney and marinated salad



Hard boiled breast of Linumer veal
with asparagus, young potatoes and Sauce Béarnaise



Tiramisu The Regent

EUR 50,00 per person

3 Course Menu II

Cream soup of tomatoes and spring leek
with marinated Fjord salmon



Fillet of Donau sheatfish served with vegetable risotto
and foamy lobster cream



Crispy apple tarte
with Vanilla jus

EUR 52,00 per person

4 Course Menu I

Aspic of boiled veal
served with a vegetable vinaigrette



Creamy bisque of lobster
with braised tomatoes



Glazed breast of duckling served with cabbage sweet and sour
and mashed potatoes



Crispy chocolate leaves filled with coffee-cocoa-cream
and pistachio jus

EUR 62,00 per person

4 Course Menu II

Timbale of garden cucumber
with lightly smoked salmon and iced lemon vinaigrette



Bouillon of Japanese mushrooms and green asparagus
with roasted prawns



Corrèze-veal with glazed spring vegetables,
port jus and potato crêpe



Crispy pineapple filled with lime cream
and jellied passion fruit

EUR 66,00 per person

5 Course Menu

Tuna tartar
with salpicon of mushrooms and green peas



Risotto of nutmeg pumpkin with roasted Bresse-quail



Fillet of red mullet on mashed potatoes
with marinated tomatoes,
jus of black olives from Nyons
and aged Aceto balsamico



Fillet of beef "Black Angus" poached in parsley broth
with Vichy carrots



Marinated and lightly jellied citrus fruits
with mascarpone and biscuits

EUR 89,00 pro Person

Gala Menu

Terrine of israelian goose liver
with fig puree



Sweetbreads of milky fed calf
with Romana Latuga and rosemary butter



Roasted sea bass
with exotic egg plant puree and crispy bitter potatoes



Rack of Axuria lamb
served with braised Provincial vegetables, jus with olive oil



Fresh and ripe milk cheese



Burnt cream of champagne
with passion fruit jelly

EUR 119,00 per person

Vegetarian Menu

Caramelized goats cheese
with marinated tomatoes, and aged Aceto Balsamic



Cassiolette of summer mushrooms and green beans,
with braised tomatoes and dried potatoes



Velouté of watercress and thyme croûtons



Saffron risotto with melted spring onions



Crispy pineapple filled
with lemon cream and jellied passion fruit

EUR 37,00 per person as 3 course menu
EUR 47,00 per person as 4 course menu
EUR 57,00 per person as 5 course menu