



MORE THAN 10 GUESTS

CRUDOS & STARTERS

REFRESHED ALMOND SOUP	15.80
GREEN SALAD SEEROSE WITH CHIVES	15.80
AVOCADO & SHRIMP MSC, TIVOLI SAUCE	22.00

FISH DISHES

GRILLED FILLET OF DORADE, ITALIAN-STYLE VEGETABLES, MOROCCAN TABOULÉ, VIRGIN OIL, LOCAL LEMON	49.00
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MEATS DISHES

SWISS CHICKEN TERIYAKI, BASMATI, LIGHT CUCUMBER SALAD WITH CORIANDER	44.80
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TOURNEDOS DE BOEUF SEEROSE (IRELAND) TOPPED WITH CAFÉ DE PARIS BUTTER, POMMES ALLUMETTES + COLOURFUL VEGETABLE PLATTER 8.50	59.80 / 74.00
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THINK OF NO MEAT

BOWL WITH FRIED RICE NOODLES, MAGNOLD, GINGER AND COCONUT-LIME TOFU	35.00
SPAGHETTI AL SUGO DI POMODORO & BASILICO + JUMBO SHRIMP + 18.00	24.80

DESSERTS

FELCHLIN CHOCOLATE MOUSSE	9.80
PANNA COTTA AND FRUIT COULIS	9.80
RASPBERRY- TIRAMUSU	9.80
RASPBERRY- ALMOND CAKE	8.00
ICE CREAMS / SORBETS	
VANILLA BOURBON, COFFEE, CHOCOLATE, SOUREAM	5.50
LEMON, MANGO, PINEAPPLE, ORANGE, APRICOT	5.50