



BUFFET MONTAIGNE

STARTERS

Bayaldi of preserved vegetables with red mullet
Marinated tuna terrine with "escabeche-style" vegetables
Baeckeoffe of tangy vegetables with marinated salmon
Fresh shrimp and king prawn salad with curry
Challans chicken Caesar-style

MAIN COURSES

Roasted medallion of lamb with "chabichou" goat cheese and tajine vegetables
Pike-perch from the Loire region and beetroot juice, risotto with lemon preserve and black olives

DESSERTS

Savarin cake flavoured with rum, seasonal fruits and Bourbon vanilla whipped cream
Chocolate mousse, caramel with spices
Floating island with pink praline
Lemon meringue tart with grilled coconut
Hazelnut Paris-Brest
Black Forest cream cake
Crumble with seasonal fruit
Cream of caramel topped with whipped cream
Chestnut cream dessert, topped with sweetened fresh cream, rum and an iced chestnut
Cheesecake with red berries
Selection of sorbets and ice creams topped with whipped cream



Photos are not contractual