

TCHAIKOVSKY NIGHT

DEGUSTATION MENU

Signature dish of L'Europe Restaurant (1.3.5.13)
egg filled with truffle flavored scrambled egg,
sturgeon and salmon caviar (5 g)

STARTER OF YOUR CHOICE

Sea bass ceviche (3)
with Thai mango and thick passion fruit and lime sauce

Octopus carpaccio (3)
with fermented vegetables and citrus dressing

Pan fried Foie gras with Sangria sauce (5.14.16)
and marinated pear in Asian manner

MAIN COURSE OF YOUR CHOICE

Salmon confit (3.5.8)
asparagus veloute, potato and sesame

Milk fed veal fillet (5.16)
sweet potato puree, pecan nut pure,
tomato confit with zucchini, Armagnac sauce

Duck supreme (5.8.15.16)
with red cabbage confit, potato croquette,
apple pure and rich duck sauce

DESSERT OF YOUR CHOICE

Pavlova (2.5.13)
meringues with fresh berries and whipped cream

Adagio (2.5.13.16)
rose petals flavored raspberry mousse,
blackcurrant cream with white chocolate on Breton dough

WINE ACCOMPANIMENT

3 GLASSES OF WINE OF YOUR CHOICE

Prosecco Valdo Maredana, Italy

Pinot Grigio, Priara, Italy

Riesling, Steinschaden "Yellow", Austria

Pinot Noir, Paddle Creek, New Zealand

Chianti Colli Senesi, Toscana,
Fattoria del Cerro, Italy

ICONS DESCRIPTION

To ensure your comfort and enjoyment,
our culinary team has designed a menu,
which lists dishes that may contain allergens.

- 1 Suitable for vegetarians
- 2 Contains tree nuts
- 3 Contains fish or fish products
- 4 Contains mollusks
- 5 Contains milk or milk products
- 6 Contains mustard
- 7 Contains sulphur dioxide or sulphites > 10ppm
- 8 Contains sesame seed
- 9 Contains celery or celeriac products
- 10 Suitable for vegans
- 11 Contains peanuts
- 12 Contains crustaceans
- 13 Contains eggs or egg derivatives
- 14 Contains lupin
- 15 Contains soya
- 16 Contains cereals (gluten)