

A LA CARTE MENU

PLAT PRINCIPAL

Chicken cutlet Cordon bleu with Emmental and smoked turkey

Chicken breast stuffed with parmesan dried fruit and nuts & fresh cilantro

Tagine-style apricot prune & almonds chicken thigh

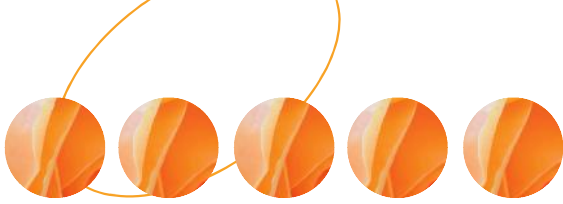
Portuguese-style grilled chicken thigh with its 3 sauces

Moroccan Stuffed Cockerel

Quail stuffed with Foie-gras

Sliced fillet of beef with sauce of your choice: bleu, Dijon or pepper

Grilled beef rib steak with sauce of your choice: bleu, Dijon or pepper



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Fillet of beef with sauce of your choice: bleu, Dijon or pepper

Fillet of Charolais beef with smoked bacon, gorgonzola leek sauce

Beef tournedos Rossini and its onion jam and mushrooms

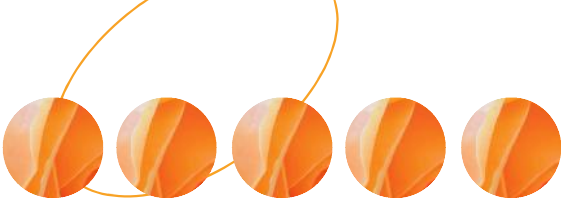
Grilled beef flank steak with butter and shallots

9-hour braised Lamb shank with herbs and Madeira

Old-fashioned Leg of Lamb stew with herbs, dried fruit and nuts, honey
and saffron

Braised beef with tarragon, cardamom, and mustard

Rossini Burger with onion jam & mushrooms



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Land Plate (15 spice-rubbed chicken, Asian chicken, Lemongrass beef, Old-fashioned

Lamb stew) Grilled on skewers with sauces

Land and Sea Plate

Sea Plate (cuttlefish, calamari, shrimp, grouper, tuna, salmon) on skewers
with sauces

Sesame Tuna Fillet

Land & Sea Paella

Grilled or en papillote Branzini, sea bass (Piece of 250 g)

Grilled or en papillote salmon, grouper (Fillet of 200 g)

Grilled Lobster with garlic and butter, red curry and coconut milk sauce 100 g

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