



*Wednesday July 20th,
2022*

COLDPLAY

Un Plaisir GOURMET



Cold Savory Cocktail Appetizers

Cooked poultry tartare in open raviole of radish pickles
Duck foie gras on gingerbread

Tapas

Mimosa-style egg & tomato dips with cream cheese
Bun's Vitello & Tonato with capers, basil condiment

Freshness

Summer vegetables Bayaldi-style

Vegetables, eggplant caviar with basil and mozzarella, rocket condiment

Our Chef's Special

Salmon, smoked & marinated, pickled vegetables

Main Course

Lamb tajine-style with mild spices, semolina with dried grapes

Bread & Cheese

Ripened cheeses to share
Home Bread baked by our baker

Our Sweet Treats

Sangria with red fruits pana cotta-style
Burlat Cherries

Delicacy Corner

Chocolate and hazelnut cake
Fresh fruits
Raspberry tartlet
Chocolate