

# MENU

## STARTER

SMOKED SALMON TARTARE WITH  
AVOCADO

GOAT CHEESE AND BEET SALAD

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## MAIN COURSE

GRILLED FILET MIGNON WITH RED WINE  
REDUCTION

SEARED SEA BASS WITH LEMON  
BUTTER SAUCE

VEGETARIAN: WILD MUSHROOM  
RISOTTO

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## DESSERT

CHOCOLATE FONDANT WITH  
VANILLA ICE CREAM

LEMON TART WITH FRESH  
BERRIES

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## DRINKS

RED AND WHITE WINE

CHAMPAGNE

ASSORTED SOFT DRINKS

HOTEL  
CHAMBORD