



## SEMINAR MENU

### **STARTERS**

Artichokes with vierge sauce and candied lemon

Duck breast salad with Emmental cheese, apple, and toasted hazelnuts

Pissaladière with salad

### **MAIN COURSES**

Poultry with olives and mashed potatoes

Provençal braised beef cheek with linguine

Stewed octopus with tomatoes, celery, and baby potatoes

Aïoli with cod and steamed vegetables

Risotto with porcini and boletes mushrooms

### **DESSERTS**

Citrus tiramisu

Chocolate fondant with Isigny cream ice cream

Apple and speculoos crumble