



French Buffet

Appetizer

Salmon and monkfish carpaccio with wild herbs and lemon sauce
Salmon and whitefish caviar terrine with mustard and dill sauce
Lollo Rosso and frisee salad with tomatoes
Wild boar ham with figs
Duck liver pate with apple pieces
Artichoke salad
Provencal vegetable salad with olives
Selection of bread and butter

Main Course

Tender roast beef with Bordeaux sauce, Provencal vegetables and potato gratin
Coq au vin with rice and garden vegetables
Vegetarian potato and leek casserole

Dessert

Crepes with chocolate mousse and berry compote
Pear tart
Fresh fruit, sliced