

Le Concert Gastronomique

20.08.2020

COLD APPETIZER

Pink shrimp carpaccio with mango salsa and flying fish caviar

or

Duck prosciutto with plums and balsamic sauce

or

Goat cheese and pistachio ballotine with pickled watermelon and strawberry mousse

HOT APPETIZER

Lobster ravioli with lobster bisque

SORBET

Malbec with plums and spices

MAIN COURSE

Sea bass fillet with Argentine shrimps and lobster sauce

or

Fillet mignon with foie gras and orzotto stuffed Portabello mushroom

or

Mini Savoy cabbage with mushroom ragout and cream sauce

DESSERT

Chocolate oyster

or

Milk caramel

or

Mango Pavlova

