



BUSTRONOME
..... VOYAGE GOURMAND

4 COURSE LUNCH

PRAWNS AND ASPARAGUS GIRASOLE
Served with home-made Lobster sauce

PAN SEARED SALMON
Served with leek and potato veloute

RACK OF LAMB
Served with white sweet potato puree in a blueberry sauce

TRIPLE LAYERED CHOCOLATE TART
With 24K gold



BUSTRONOME

VOYAGE GOURMAND

6 COURSE DINNER

TUNA TARTARE

Served with avocado, tomato and spicy ponzu dressing

PRAWNS AND ASPARAGUS GIRASOLE

Served with home-made Lobster sauce

PAN SEARED SALMON

Served with leek and potato veloute

RACK OF LAMB

Served with sweet potato puree in a blueberry sauce

BAKED CAMEMBERT

Served with home-made apple and pear chutney and soft brioche

TRIPLE LAYERED CHOCOLATE TART

With 24K gold



BUSTRONOME
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VEGETARIAN MENU

BUTTERNUT SQUASH SALAD

Served with mix leaf, fresh burrata, beetroot and pomegranate
(dinner only)

SPINACH AND RICOTTA GIRASOLE

Served with sage and butter

SPINACH RISOTTO

Served with goat cheese cream

AUBERGINE PARMIGIANA

BAKED CAMEMBERT

Served with home-made apple and pear chutney and soft brioche
(dinner only)

TRIPLE LAYERED CHOCOLATE TART

With 24K gold



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VEGAN MENU

BUTTERNUT SQUASH SALAD

Served with mix leaf, beetroot and pomegranate
(dinner only)

ROASTED AUBERGINE SALAD

Served with tahini sauce, lamb lettuce, spring onion and
pomegranate

SPINACH RISOTTO

AUBERGINE PARMIGIANA

VEGAN CHEESE

Baby lettuce jam, apple and pear chutney and brioche
(dinner only)

VEGAN CHOCOLATE TARTE



BUSTRONOME
VOYAGE GOURMAND

3 COURSE CHILDREN MENU

MACARONI CHEESE

BEEF FILET

Served with sweet potato puree and beef jus

TRIPLE LAYERED CHOCOLATE TART

With 24K gold