



# BUSTRONOME

VOYAGE GOURMAND

## 4 COURSE LUNCH

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### 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



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## 6 COURSE DINNER

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### 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



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## VEGETARIAN MENU

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### 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

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### 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



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## 3 COURSE CHILDREN MENU

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MACARONI CHEESE

BEEF FILET

Served with sweet potato puree and beef jus

TRIPLE LAYERED CHOCOLATE TART

With 24K gold