



BUSTRONOME
.....  VOYAGE GOURMAND

6 COURSE DINNER

SALMON TARTARE

Served with homemade basil caviar and horse radish cream

HARISSA BUTTERNUT SQUASH SALAD

Served with mix leaf, fresh burrata, beetroot and pomegranate

PAN SEARED COD

Served with seasonal vegetable in a miso sauce

DUCK BREAST

Served with carrots chantenay, mash potato, french potato pavé and red wine salsa

BRIE CHEESE

Baby lettuce jam, apple and pear chutney and brioche

CLASSIC PANNACOTTA

Served with strawberry sauce and homemade crumble