



BUSTRONOME
.....  VOYAGE GOURMAND

4 COURSE LUNCH

SALMON TARTARE

Served with homemade basil caviar and horse radish cream

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

CLASSIC PANNACOTTA

Served with strawberry sauce and homemade crumble