

Les Fresques Royales

Gala Menu 15 August 2009

Duck foie gras
walnut nougatine and apple mousse

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Large, roasted langoustines, candied lemon jelly  
*parsley and mint salad*

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Poached sea bass, socca of young salad leaves
star anise oil

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Yakiniku beef fillet  
*garlic crisps and potato purée*

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Tomme from Pays de Gavot

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Roasted apricots with pistachios  
*chocolate sorbet, verbena jelly*

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Mignardises de fête

160 €. Tax and service included.

La Véranda
Saturday, 15 August 2009

Island Buffet

Island Salad Bar

Prawn samosa with green curry
Smoked swordfish with lime juice
Marinated sea bream with combawa
Palm hearts with palm oil
Coconut prawn rougail
Cod fritters with hot chilli

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Hot buffet

Sea bass vindaye curry  
Gratinated sweet potatoes  
or  
Beef skewers with Colombo sauce  
Creole rice

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Savoyard farmhouse cheeses

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Dessert buffet

Caramelised Creole pineapple  
Lychee sorbet  
Crêpes with mango  
Crisp kiwi tart  
Bitter chocolate pot  
Passion fruit soup  
Avocado sorbet

60 €. Tax and service included.

## Kids' Resort

### Royal Vegetable Garden Buffet

Very green salad, tomatoes from the vegetable garden

Chicken wings, home-made ketchup

Melon balls from Provence with Piper mint

Pink prawns

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Golden medallions of sea bass with lemon juice

Home-made, 100% beef burger

Fresh vegetables and potatoes from the vegetable garden

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Strawberry milkshake

Woodland strawberry soup

Home-made apple and banana cake

Poached peaches with whipped cream

Milk chocolate cream

25 €. Tax and service included.