

# Business Lunch

From the 2 to the 13 of March 2026

## Starters

Smoked salmon carpaccio, leeks maki roll and whipped cream with Nordic caviar

or

Stir-fried mushrooms in a cheesy crust of Tête de moines cheese, hazelnuts and a lamb's lettuce emulsion

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## Main courses

Low-temperature veal, vanilla carrot mousseline, agria potato mille-feuille, graffiti cauliflower and a well-seasoned jus

or

Pesto verde risotto with prawns, preserved lemon and crispy kale

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## Desserts

Mango panna cotta with exotic heart, passion fruit coulis and coconut crumble

or

Crispy cookie, vanilla cream, chocolate mousse cloud and a coffee ice cream

