

## 2 Place Bel-Air

### Business lunch

Proposal from the 21 of August to the 3rd of September

### Starters

Trout terrine, salicornia, pickles and a wasabi  
mayonnaise

Origin: Italy

or

Tomato and nectarine tartar, burratina, toasted  
almonds and a chlorophyll oil with a raspberry  
vinegar

### Main courses

Sea bream fillet à la plancha, fregola sarda, vegetables caponata and a  
taggiasche olive vinaigrette

Origin: Greece

or

Angus beef rib steak, 2 Place Bel-Air flavoured butter, potato gratin and a  
roasted eggplant

Origin: Swiss

### Desserts

Seasonal fruit platter with an elderflower syrup and a homemade sorbet

or

Chocolate fondant, cocoa crumble and a Espelette  
chill pepper cream