

2 Place Bel-Air

Business lunch

Proposal from the 27 of November to the 10 of December

The Black Diamond: Truffle Signature

Starters

64°C poached egg, vitelotte potato mousseline,
chanterelle mushrooms and an aged comté cheese
emulsion***

Origin: Swiss

or

Smoked salmon carpaccio, apple, beetroot and a
mango vinaigrette

Origin: Scotland

Main courses

Seared scallops à la plancha, Jerusalem artichokes
purée, toasted hazelnuts and a concentrated meat
sauce***

Origin: Northwest Pacific Ocean

or

Slow cooked GRTA chicken, creamy parmesan
risotto, glazed carrots and well-seasoned jus***

Origin: Swiss

Desserts

Roasted pineapple with spices, Timut pepper crumble
and kaffir lime cream

or

Chestnut shortbread, chocolate ganache, vanilla ice cream and cocoa crisp***

Le menu

business lunch