



alizée

ORTHODOX PASCHA BRUNCH MENU

SUNDAY, 5TH MAY

STARTERS

OYSTER SELECTION ^{R, SF}
Shallot, red wine vinegar

CREVETTE BOUQUETS ^{SF}, MUSSEL ^{SF},
SEABASS CRUDO ^{R, S}, TUNA TARTARE ^{R, S}
Aioli, Cocktail sauce

OLIVIER SALAD ^D
Chicken thigh, potato, cornichon, pea,
boiled egg, mayonnaise, carrot

BEETROOT TARTARE ^{VG}
Baby gem, horseradish, chive

NIÇOISE SALAD ^{D, S}
Confit tuna, anchovy, gem lettuce,
olive, potato, green bean

TOMATO TARTE ^{D, G}
Cottage cheese, caramelized onion

BURRATA & TRUFFLE ^D
Marinated tomato, balsamic reduction,
black truffle, red onion, caper

MAIN COURSE

LEG OF LAMB ^{D, G}
Roasted lamb, herb crust, rosemary, garlic, lamb jus

SEABASS FILLET ^{D, S}
Grilled seabass, caviar, white butter sauce

BEEF TENDERLOIN ^D
Seared beef, whipped cream, Black Pepper sauce

CELERY RISOTTO ^{VG}
Asparagus, morel, chervil, black truffle

SALMON FILLET ^S
Grilled salmon, basil virgin sauce

All the main course dishes served with
potato gratin, seasonal grilled mixed vegetables and mixed salad.

We invite you to enjoy a wide selection of desserts at the buffet station of the restaurant.

^D Dairy, ^G Gluten, ^N Nuts, ^S Seafood, ^{SF} Shellfish, ^V Vegetarian, ^{VG} Vegan

