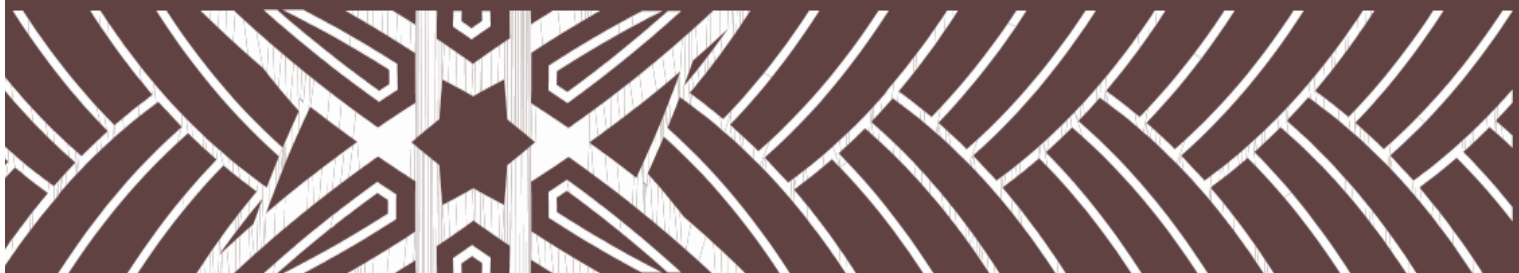




the  
BRANDØ



your menu

Les Mutinés



## starters

Salt cooked and seared Scallops, crunchy vegetables, meat jus

Crab in a thin pineapple and passion aspic, coconut milk emulsion

Red tuna tartar with sesame oil and soy sauce  
on thick pickles marinated « Daikon » turnip carpaccio

Pumpkin « velouté » with tonka beans and smoked curl of duck breast fillet

## meat & fish

Free-range chicken breast, rocket salad and tomatoes, lemon and salt jus, crunchy polenta

Pearly roasted mahi-mahi white mushroom spicing with ginger and basil emulsion

Pigeon burger and « foie gras » escalope, salad with olive oil and lemon dressing

Veal tenderloin, white asparagus and candied tomatoes, shizo juice

## The sweets

Strawberry and tomato infused with spiced caramel, herb granita

Traditional chocolate "soufflé"

Assortment of home made ice cream & sherbet assortment

Fresh fruit platter

AQUALAGOON, 16 SEP 2014

