

Friday lunch

Starters

Authentic Niçoise salad

Paella-style salad

Medley of artichokes, sun-dried tomatoes & fresh basil 

Green lentils with smoked pork rillons

Cooking station

Sesame-marinated tuna tataki with light wasabi mayo

Hot dishes

Le Mans chicken, wine sauce - potatoes & mushrooms

Royal sea bream - braised leeks & yellow carrots

Quiches : Smoked pork & Comté / Tomato & goat cheese 

Pasta : Mushrooms & rillons / Spinach 

Desserts

Red fruit tart

Apricot delight

Traditional Le Mans rice pudding with hazelnut crumble

Mango & passion fruit sweet gazpacho

Cooking station

Chocolate mousse

Friday dinner

Starters

Zucchini, shrimp, pine nut & parmesan salad
Piedmontese-style salad with dry-cured ham
Deviled eggs (Œufs mimosa)
Conchiglie pasta salad with home-smoked salmon

Cooking station

Tomatoes, burrata, stracciatella, fresh basil & salt flower 

Hot dishes

Pork tenderloin, za'atar – hummus & roasted eggplants
Cod fillet – Summer vegetable ratatouille
Quiches : Lorraine / Onion, potato & reblochon cheese 
Pâtes : Mushrooms & rillons / Spinach 

Desserts

Raspberry macaron
Caramel & pecan tart
White chocolate & pistachio tiramisu
Sweet melon gazpacho

Cooking station

Dulcey chocolate popcorn

Saturday lunch

Starters

Caesar salad with Loué chicken

Coleslaw with crispy fried onions 

Penne rigate salad with prawns & citrus

Beetroot & arugula salad with organic local cream 

Cooking station

Oysters bar

Hot dishes

Duck, honey & lemon sauce - potatoes & carrots

Tuna steak - braised fennel & sugar snap peas

Quiches : Peas & bacon / Zucchini & parmesan 

Pasta : Bolognese sauce | Garlic cream 

Desserts

Fresh strawberry tart

Chocolate & caramel finger

Lemon verrine with strawberry - raspberry center

Pineapple sweet gazpacho

Cooking station

Red fruits pavlova

Saturday dinner

Starters

Thai salad with red tuna tataki

Quinoa & bulgur with toasted hazelnuts 

Risetti with mozzarella & fresh basil

Zucchini, shrimp, pine nuts & parmesan 

Cooking station

Bagels : salmon & tzatziki | chicken & mushrooms

Hot dishes

Slow-cooked veal - mashed potatoes & green beans

Pollack fillet - wild rice & grilled zucchini

Quiches : Tuna & confit tomatoes / Gorgonzola & walnuts 

Pasta cooked in a half wheel of parmesan 

Desserts

Chocolate tart

Passion fruit & white chocolate finger

Caramelized apple verrine with Breton shortbread

Raspberry sweet gazpacho

Cooking station

Profiterole-style cream puffs, vanilla & warm chocolate

Sunday lunch

Starters

Baby potatoes salad with Le Mans pork rillons

Tomatoes, mozzarella & green pesto 

Seasoned rice with sea bream ceviche, lemon & dill

Purple cauliflower, fresh goat cheese & pine nuts 

Cooking station

French tradition : the “Pâté en croute”

Hot dishes

Guinea fowl, blackcurrant - fava beans & carrots

Salmon fillet - oriental-style vegetable tagine

Quiches : Chorizo & peppers / Feta & confit tomatoes 

Pasta : Salmon & sorrel / Curry sauce 

Desserts

Lemon & elderflower tartlet

White chocolate checkerboard cake

Pistachio & strawberry tiramisu

Yellow peach sweet gazpacho

Cooking station

Yuzu & red fruit millefeuille