



SAVEURS MÉTISSÉES

A meal, a sign of diversity

VIP DINER MENU

“Combo seaweed cannoli filled with beaten plantain
and Sardinian ricotta cheese”

Chard, foie gras with hazelnuts and roast duck.

Veal tartar, quail egg confit with verbena oil and caviar.

Apricot risotto with desert rainbow powders.

Spiced pigeon with black charcoal bread

Veal sweetbreads with almonds, pea coulis,
Jerusalem bagel powder.

Like an Apple Tarte Tatin by William Lamagnère.

Petit Four

Victoire GOULOUBI (Cheffe Ô2Continents)

Sandrine LiNGOM (Manager Ô2Continents)