

Ô2Continents

SAVEURS MÉTISSÉES

A meal, a sign of diversity

VIP LUNCH MENU

“Exotic Coconut gel, African hibiscus marinated salmon,
green celery oil.”

Grilled white asparagus, creamy Cabecou
d'autan and acacia flower.

Crunchy smoked cod and Tanzanian polenta
mousse with parmesan.

Turbot confit, red pepper and oyster gazpacho.

Dark chocolate soufflé.

Petit four.

Victoire GOULOUBI (Cheffe Ô2Continents)

Sandrine LiNGOM (Manager Ô2Continents)