

Ô2 Continents

S A V E U R S M É T I S S É E S

Buffet Menu fusion cuisine

Starters :

Smoked salmon, hibiscus gel, redcurrant raspberry compote, cress.

Avocado mousse, light dill cream, sesame mango

brunoise, diced kiwi in olive oil.

Grenaille apple, cherry tomato, shallot, pickle and fried prawns

Dishes :

Tender chicken breast, carrot snack with black honey,

sweet potato velvet with orange and peanut sauce.

Sea bass filet, pea mousseline with smoked bacon, snacked okra and citrus virgin sauce.

Roast leg of lamb with African flavours.

Mixture of eggplant, Banana plantains, cabbage, zucchini, peppers and tomato.

Cheeses:

Selection of cheeses

(To be defined with the client)

Crédits: Chefs Ô2Continents,
Chef Alf