

RESTAURANT O'33

STARTERS

Cream of sweet potato soup with green curry and coconut milk

Seafood casserole, flavoured with turmeric and star anise cream

Duck terrine with smoked duck breast, served with a small mixed salad

MAIN COURSES

Sea bream fillet with Espelette pepper, basmati rice with vegetables, aioli

Beef sirloin, chips and a creamy Roquefort sauce

Confit duck leg, fine couscous with raisins and thyme sauce

DESSERTS

A selection of three matured PDO cheeses

Amber-coloured crème brûlée with rum and a hint of Bourbon vanilla

Intense dark chocolate cake with walnut pieces, complemented by homemade coffee ice cream