



Olivier Bellin 21 to 23 March 2013

2-course business lunch IDR 298.000++
Degustation menu IDR 1.588.000++ Lunch and Dinner
Chef's Table IDR 2.588.000++ minimum of 4 persons and maximum 6 persons
Cooking Demo IDR 788.000++ 2-courses lunch set, certificate, recipes
Wine Pairing IDR 368.000++ 2 glasses of wine
Wine Pairing IDR 618.000++ 1 glass of champagne and 2 glasses of wine

Lunch Menu

SEA SCALLOP AND FOIE GRAS RAVIOLI SIMMERED IN SMOKED FLAVORED BROTH

PAN-SEARED AND GLAZED JOHN DORY FILLET WITH CITRUS CONDIMENT

MILK FEED LAMB CUTLETS WITH SIMMERED COCO BEAN RAGOUT WITH PARMESAN CHEESE AND COLLINOTTE LARD

ALL CHLOROPHYLL

Dinner Menu

HOT AND COLD OF CAULIFLOWER WITH SQUID INK ICE CREAM

SEARED SEA SCALLOP
BLACK PUDDING SAUSAGE AND CELTIC DRESSING

Langoustine in Spinach Pasta Raviole Fresh Granny Smith and Foie Gras

"KigHomardz" - Brittany Lobster Pig Sausage, Pineapple with Buckwheat Pudding and Seaweed

SEARED JOHN DORY FILLET WITH CELERIAC FARM-MADE SMOKED TOMME CHEESE FROM SAVOIE

Slab of Duck "Red Wine Gastric" Cooked Pear and Beets

12 HOURS BAKED APPLE
GAVOTTE CRÊPE DENTELLE AND MILK ICE CREAM
OR
CARAMELIZED CRÊPES WITH SEASONAL YELLOW
FRUITS
SWEET SPICES ICE CREAM