

# Buffet

## ♡ St Valentin ♡

Chef Jérôme's appetizer

### Starter

#### Selection of Fine Charcuterie

Nationally renowned cured and cooked ham,  
Richelieu pâté with a rustic character,  
Riesling pâté delicately flavored,  
and vegetable terrine with garden vegetables

#### Delights of the Sea

Assortment of smoked fish,  
accompanied by beet-marinated gravlax salmon,  
for a colorful and refined touch

#### Gourmet Salads

Grated carrot salad with citrus and ginger  
Fresh and crunchy celery remoulade  
Cucumber salad with yogurt, subtly flavored  
Luxembourg-style potato salad

### Main dish

#### Meat and Fish

Roast veal enhanced with a honey-ginger sauce  
Sea bream fillet with a vibrant Antillean pepper sauce

#### Vegetarian Option

Sweet potato, chickpea, and spinach curry, delicately spiced

#### Sides

Golden and crispy roasted potatoes  
Basmati rice infused with cardamom and cinnamon  
Seasonal vegetable medley, colorful and flavorful

### Dessert

#### Assortment of Sweet and Fruity Delights

*A delectable selection of treats to end on  
a sweet and romantic note*



Price : 55€ drinks excluded