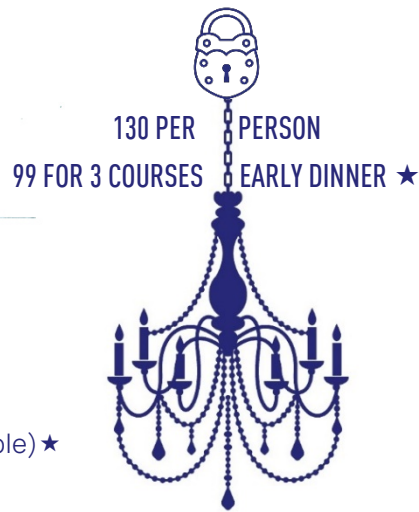
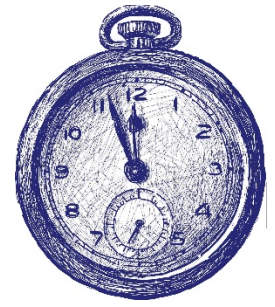


# CHEZ OLIVIER



130 PER PERSON  
99 FOR 3 COURSES EARLY DINNER ★

## APPETIZERS

## ENTRÉES

HOT & COLD TASTING PLATTER (V available) ★

DÔME DE SAUMON GRAVLAX

Home made salmon gravlax in a smoked salmon dome with balsamic reduction

## MAINS ★

TOURNEDOS ROSSINI

200 gr Black Angus Eye Fillet wrapped in prosciutto, slice of foie gras, mushroom sauce and white truffle oil served with mash potato

CANARD À L'ORANGE

Roasted duck with orange sauce and pumpkin mash

SAINT-JACQUES

Sautéed scallops, smooth Jerusalem Artichoke velouté, topped with crispy bacon & white truffle oil

SOUFFLÉ AU CHÈVRE (V)

Goat cheese soufflé, cèpes mushroom sauce and asparagus

## SURPRISE PRE-DESSERT

## DESSERTS ★

OMELETTE NORVEGIENNE

Baked vanilla & raspberry Alaska, flambéed

BOMBE CHOCOLAT

Soft chocolate sphere, chocolate mousse, soft caramel center

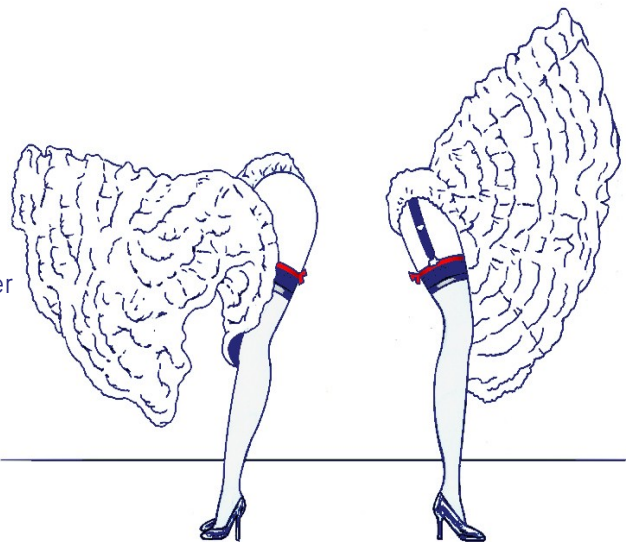
TARTE TATIN

Caramelised upside down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE À LA VANILLE

Vanilla beans crème brûlée

## CHOCOLATE TRUFFLE



Please let us know of any dietary requirements or allergies