

# Menu

## COCO & CO

### First course

Foie gras terrine with black truffle,  
red fruit and beetroot caramel



### Second course

Salmon confit with vanilla from Madagascar,  
sautéed oyster mushrooms and small vegetables  
on lemongrass coconut milk broth



### Main course

AAA Canadian beef filet mignon, wild blueberry  
sauce, squash and orange mousseline,  
mini peppers stuffed with mushrooms and  
aged cheddar cheese



### Dessert

Crème brûlée with citrus liqueur and  
candied orange peels



*Agnus Dei*