

Brighton
RESTAURANT

WEEKLY MENU

From Monday 9 September – Friday 13 September
12:00 - 14:00 & 19:00 - 22:00



Poached egg, mousseline with saffron,
chopped mushrooms with parsley
or

Terrine of smoked and roasted salmon & candied leek,
whipped cream with watercress



Guinea fowl supreme & foie gras,
gravy with old Port
or

Steamed thyme and lemon halibut steak,
melted cabbage of Milan & mussels



Weekly sweetness creation by our patissier

Menu 2 courses: EUR 37 per person
Menu 3 courses: EUR 43 per person

Ask our Maître d'hôtel for the composition of our dishes, in case of an allergy or
intolerance

The composition may vary in fonction of the market offer.