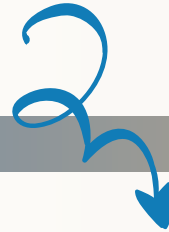




MEETING HUB
by PULLMAN

MENU OF THE DAY

SPRING - SUMMER



STARTERS

Carpaccio of beef with basil, toasted bread and parmesan

Sliced Scottish salmon marinated in dill, olive oil and lime

Quinoa and artichoke tabbouleh, Philadelphia herb cream cheese

Shrimp cocktail with citrus and spicy mayo

Grilled Mount Lacaune White trout fillet, white polenta and virgin sauce

Roasted line-caught fillet of sea bass with thyme and laurel, Chorizo risotto

Chicken breast with Jambalaya mayo, vegetables and coriander

Duckling fillet glazed with orange honey, semolina with raisons and chickpeas, harissa sauce

MAIN COURSES

DESSERTS

Sweet red fruits and mascarpone

Lemon meringue, Carrot-orange reduction

The chocolate special, Custard with ginger

Nougat ice cream with pink pralines and apricot

Mineral water and coffee
(Fish or meat of your choice)

Let us know if you have any special dietary requirements or allergies (Vegetarian, Vegan, gluten free ...)