



THANKSGIVING BUFFET



STARTERS

PUMPKIN VELOUTÉ, SHIITAKE,
GARLIC CROUTONS

EGG MAYONNAISE WITH
TRUFFLE

K-TOWN TUNA TATAKI,
COLESLAW SALAD

BEETROOT SALAD, RED
QUINOA, FETA CHEESE,
SMOKED ALMONDS

MAIN DISHES

OVEN-ROASTED STUFFED TURKEY, CRANBERRY SAUCE

CAULIFLOWER AND SEAFOOD GRATIN, BAKED WITH A
ISIGNY-CREAM AND CHEESE

WITH SIDES...

CARAMELIZED BRUSSELS
SPROUTS WITH LEMON
AND BACON

CARAMELIZED SWEET
POTATO WITH MAPLE SYRUP
AND BACON

GRILLED CORN ON THE COB, CHIPOTLE
MAYONNAISE, FETA CHEESE, CILANTRO

DESSERTS

The exceptional pastry by Guillaume Vincheneux & his team.

PECAN PIE
APPLE & CRANBERRY PIE
SPICED CARROT CAKE
APPLE & POMEGRANATE VERRINES
FRESH CLEMENTINES



52€ PER ADULT | 26€ PER KID*

*Drinks are not included | Children under 12 years old.