



Concours Lunch Menu

Sunday 26th May 2019

Starters: Prawn cocktail with crispy veggies, pink sauce, sesame cookie
and pickled cucumber.

OR

Spring risotto with broad beans, peas and parmesan cheese.

Main course: Cod fillet cooked low temperature, citric sauce
vegetable lasagna and dried lime.

OR

Sirloin steak from the BBQ, potato gratin, confit artichoke.

Dessert: Red fruit bavaois, cranberry soil, crispy almond.

The menu is 25€ and includes 1/2 bottle of wine, bread & alioli, olives and water.

Please select your starter, main and dessert for each person and book in with
John Le Sueur on 600890865 or john.le.sueur@marinaaltaccc.com

Payment should be made in cash on the day.