

**GIRA**  
*chef*

# MENU

F R E N C H

*By Carla Onetto*

# MENÚ

## FRENCH TRAVEL

### STARTERS

1 choice

#### CHEESE FONDUE

Selected cheese fondue, perfect for sharing.

#### QUICHE LORRAINE

Classic French quiche with a gourmet touch.

#### FOIE GRAS

Foie Gras with cranberry sauce, a luxurious start.

#### SPINACH SOUFFLÉ

Light goat cheese and spinach soufflé.

#### PEACH COUSCOUS

Couscous salad with peaches and duck breast.

#### ONION SOUP

Traditional, comforting, and delicious onion soup.

#### SEAFOOD BISQUE

Creamy bisque rich in flavors of the sea.

### DESSERTS

1 choice

#### CRÈME BRULÉE

Crème brulée clásico, dulce perfección.

#### MACARONS MIX

An assortment of macarons, a festival of colors and flavors.

#### PROFITEROLES

Filled profiteroles, a delight that charms.

### SALADS

1 choice

#### NICOISE SALAD

Fresh tomatoes, spring onions, red bell pepper, boiled eggs, tuna, and anchovy.

#### HONEY GOAT CHEESE

Spinach with goat cheese and honey.

#### APPLE PINE NUT

Apple and pine nut salad, sweet and crunchy.

#### CHEDDAR MUSHROOMS

Mushrooms stuffed with cheddar cheese, a gourmet bite.

#### FIGS WITH PROSCIUTTO

Baked figs with goat cheese and prosciutto.

### MAIN COURSE

1 choice

#### THYME LAMB

Lamb chop with thyme sauce and asparagus.

#### BOEUF BOURGUIGNON

Boeuf bourguignon, a reinvented French classic.

#### DUCK CONFIT

Duck confit with a spicy orange twist.

#### MENIER FISH

Delicately floured fish fried in butter.

#### MINT LAMB

Lamb chop in an exquisite mint sauce.

#### POLENTA LAMB

Roasted lamb chop with creamy goat's polenta.

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