

LILY'S

For groups of more than 8 people, we offer a menu for the whole table, composed of world dishes to share. Groups are placed in the pergola

MENU 1 – 65€

SALMON TARTARE

Soy sauce, avocado, mango, ginger, lime, mizuna

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CRISPY POULTRY

Morel sauce, asparagus, mashed potatoes

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CHEESECAKE

Red berries coulis

MENU 2 – 75€

SEA BREAM CEVICHE

Citrus vinaigrette, pomegranate, red onion pickles

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VEAL TENDERLOIN

Asparagus, mashed potatoes, morel sauce

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PAVLOVA

With red berries

MENU 3 – 55€ (VG)

WHITE ASPARAGUS

Brown butter mousseline, chive, croutons, herb salad

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PACCHERI LILY'S STYLE

Tomato sauce, parmesan, basil oil

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CHEESECAKE

Red berries coulis

Please inform us of any allergies or dietary restrictions when confirming your choice of menu.

Any allergies not notified will incur a supplement of €25/person.

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OPTIONAL : OUR DRINK PACKAGES

Our drinks packages are optional,
but you can of course choose your own drinks and wines à la carte.

DRINK PACKAGE 1 - 40€

Includes **1** aperitif of your choice (glass of champagne or cocktail),
½ bottle of wine and ½ bottle of water

Blanc : Nuiton-Beaunoy - Chardonnay 2022
Rouge : Bordeaux - D de Dauzac 2020

DRINK PACKAGE 2 - 55€

Includes **2** aperitif of your choice (glass of champagne or cocktail),
½ bottle of wine and ½ bottle of water

Blanc : Nuiton-Beaunoy - Chardonnay 2021
Rouge : Bordeaux - D de Dauzac 2020

DRINK PACKAGE 3 - 60€

Includes **1** aperitif of your choice (glass of champagne or cocktail),
½ bottle of wine and ½ bottle of water

Blanc : Chablis « Terroir » - Patrick Piuze 2022
Rouge : Château Petit Bocq - Saint-Estèphe 2019

DRINK PACKAGE 4 - 75€

Includes **2** aperitif of your choice (glass of champagne or cocktail),
½ bottle of wine and ½ bottle of water

Blanc : Chablis « Terroir » - Patrick Piuze 2022
Rouge : Château Petit Bocq - Saint-Estèphe 2019