

LILY'S

For groups of more than 8 people, we offer a 3-course menu for all table
Groups are placed in the pergola

MENU 1 – 65€

SALMON TARTARE

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

-

CRISPY POULTRY

Morel sauce, asparagus, mashed potatoes

-

CHEESECAKE

Red berries coulis

MENU 2 – 75€

SEA BREAM CEVICHE

Citrus vinaigrette, pomegranate, red onion pickles

-

VEAL TENDERLOIN

Asparagus, mashed potatoes, morel sauce

-

PAVLOVA

With red berries

MENU 3 – 55€ (VG)

WHITE ASPARAGUS

Brown butter mousseline, chive, croutons, herb salad

-

PACCHERI LILY'S STYLE

Tomato sauce, parmesan, basil oil

-

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.

LILY'S

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 - 45€

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 - 60€

Includes **2** 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 3 - 65€

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 - 80€

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