

LILY'S

For group of more than 8 people, we offer a set menu for the entire table
and groups are seated in the pergola

Please select the same menu for the entire table.

MENU 1 - 65€

SALMON TARTARE

(Avocado, Mango, Lime, Soy)

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CRISPY POULTRY

(Morel sauce, Carrots, Chiconnettes, Mashed potatoes)

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CHEESECAKE

(Exotic fruit coulis)

MENU 2 - 75€

SEA BASS TARTARE

(Green curry emulsion, Avocado, Stracciatella, Mizuna)

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VEAL FILLET

(Morel sauce, Carrots, Chiconnettes, Mashed potatoes)

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PAVLOVA

(With exotic fruits)

MENU 3 - 55€ (VG)

BURRATA BUTTERNUT

(Roasted butternut, Honey vinaigrette, Walnuts, Arugula)

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PACCHERI LILY'S

(Tomato sauce, Parmesan cheese, Basil oil)

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CHEESECAKE

(Exotic fruit coulis)

Please inform us of any allergies or dietary restrictions when confirming your menu choice.
Any allergies not reported will incur an additional charge of 25€ per person.

OPTIONAL : OUR DRINK PACKAGES

Our drink packages are optional, you can choose drinks and wines à la carte.

DRINK PACKAGE 1 - 45€

- **1** aperitif of your choice (glass of champagne or cocktail).
 - ½ bottle of wine et ½ bottle of water

Blanc : Nuitton-Beaunoy - Chardonnay 2022

Rouge : Bordeaux - D de Dauzac 2020

DRINK PACKAGE 2 - 60€

- **2** aperitif of your choice (glass of champagne or cocktail)
 - ½ bottle of wine + ½ bottle of water

Blanc : Nuitton-Beaunoy - Chardonnay 2022

Rouge : Bordeaux - D de Dauzac 2020

DRINK PACKAGE 3 - 65€

- **1** aperitif of your choice (glass of champagne or cocktail)
 - ½ bottle of wine + ½ bottle of water

Blanc : Pouilly Fumée « Chateau de Ladoucette » 2023

Rouge : Château Petit Bocq - Saint-Estèphe 2019

DRINK PACKAGE 4 - 80€

- **2** aperitif of your choice (glass of champagne or cocktail)
 - ½ bottle of wine + ½ bottle of water

Blanc : Pouilly Fumée « Chateau de Ladoucette » 2023

Rouge : Château Petit Bocq - Saint-Estèphe 2019