

Banquet menu spring 2019

MENY 1

Today's starter

*

Dailey catch from
the fishmarket
or

Today's meat

*

French cheese

Or

Today's dessert

*

3 courses 525,-

MENY 2

*Green Provence asparagus,
mustard vinaigrette*

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*Turbot,
chicory and asparagus salad,
chive sauce*

*

*Grilled entrecôte,
romaine lettuce, crispy onions and
tarragon butter*

*

French cheese

*

*Rhubarb ice cream,
liquorice fudge*

3 retter 595,-

4 retter 675,-

5 retter 785,-

Allergener: Milk (Lactose)
wheat (Blé), celery (Celeri)
mustard (Moutarde)
Eggs (Oeuf)

Please select only 1 of the menus for your party

We offer alternative menus for guests with allergies or vegetarians
We kindly ask you to preorder your menu no later than 2 days prior to your booking.

Please notify the restaurant of any cancellations
no later than 12 pm the day of your reservation, if no cancellation have been notified we will charge the number of menus ordered

We look forward to see you!

le Benjamin
BAR & BISTRO

