

Lea Linster dinner in JJs

Entree

Beef consommé with porcini
(Consomme de boeuf aux ceps)

Chicken aspic with duck foie gras
(Gelee de poulette au foie gras de canard)

Endive salad with scallops and artichokes
(Salade de chicons aux saint- Jacques et artichokes)

Salmon tartar with three garnishes
(Tartar de saumon et ses trios garnitures)

Crisp pasta pancakes stuffed with ricotta
(Pates croustillantes farcies a la ricotta)

Creamy risotto with wild mushrooms
(Risotto cremeux aux champignons des bois)

Main

Flounder fillets with grayfish and fresh pasta
(filets de flounder, ecrevisses et pates fraiches)

Scallops in sealed shells
(Saint- Jacques en coquilles lutee)

Beef tenderloin steaks with red wine sauce
(Filet de boeuf poele, sauce au vin rouge)

Thick veal steaks with fried sage leaves
(Paves de veau aux feuilles de sauge frites)

Saddle of lamb "Bocuse D' Or"
(selle d' agneau "Bocuse D' Or")

Young rabbit braised with juniper berries
(Lapereau braise aux baies de genievre)

Sides

My favourite potatoes
(Mes pommes de terre preferees)

Green pea puree with hazelnut oil
(Puree de petits pois al huile de noisette)

Artichokes barigoule
(barigoule d artichauts)

Desserts

Crème brûlée

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Roasted pineapple with champagne ice

(Ananas rotis et granite de champagne)

Black and white chocolate mousse

(Mousse au chocolat noir et blanc)

Caramelised apple tart baked with puff pastry

(La tarte fine aux pommes)

To serve with coffee

Nougat with almonds and pistachios

(Nougat aux amandes et pistaches)

Palm trees

(Palmiers)