

L'HORIZON

DECK, RESTAURANT & CHAMPAGNE BAR



Vegetables in season...





ASPARAGUS	AUBERGINE
NEW GARLIC	ARTICHOKES
SWISS CHARD	BASIL
NEW CARROTS	COURGETTES
CELERY	GREEN BEANS
CULTIVATED MUSHROOMS	GARDEN PEAS
SHALLOTS	RADISHES
FENNEL	ROCKET
SPINACH	RED PEPPERS
DANDELION	CUCUMBERS
NEW POTATOES	SPRING ONIONS

BUSINESS BUFFET LUNCH


Appetizer and dessert buffet, choice of 3 dishes of the day, coffee and mineral water

€49,00 per person


STARTERS & SOUPS

Fresh marinated sardines, quinoa & crispy vegetables 	12 €	Chicken Caesar salad 	12 €
Cooked and raw asparagus, tomato & basil sherbet 	23 €	Mediterranean fish soup, croutons and saffron sauce	16 €
Roasted tomatoes, buffalo mozzarella & basil sauce	15 €	Sunny vegetable gazpacho served with smoked salmon	18 €
Sea bream tartar, lemon olive oil	20 €	Tomatoe trio, calamari tempura	12 €
Sweet melon & Parma ham  (273 Kcal)	15 €		



RISOTTO & PASTA

Carnaroli Risotto, gorgonzola cheese and red chicory	19 €
Homemade gnocchi, rocket salad and parmesan	12 €
Veal carpaccio & fresh tagliatelle with tomatoes, olives and capers	19 €
Linguine pasta with clams  (309 Kcal)	27 €
Pennette pasta, tomato and basil sauce	18 €


CLASSICS

Club sandwich / salad / french fries	17 €
Farmhouse toasted sandwich / salad / french fries	15 €
Vegetarian spring roll / salad / vegetable crisps  (310 Kcal)	17 €
Beef tartar / salad / french fries	23 €
FMC bacon cheeseburger / french fries	26 €
Pepper bread / grilled fish / tartare sauce	23 €






FISH AND SHELLFISH


Steamed John Dory with fresh coriander  (193 Kcal)	50 €
Pan-fried sea bass, vegetable dressing oil-free 	33 €
Red mullet fillets with barigoule jus and vegetables	36 €
Catch of the day grilled or roasted	market price

GRILL, SPIT-ROAST

Beef fillet 'a la plancha', 180g  (292 Kcal)	29 €
Rib steak 'a la plancha', 250g	24 €
Giant veal skewer with slow roasted vegetables and lemon	35 €
Chawarma, eggplant caviar and hummus, sesame wafer	22 €
Roast farm chicken, provençal sauce	26 €

GARNISHES

Seasonal green vegetables 	6 €	Celery 	4 €
Mediterranean vegetable mille feuille 	4 €	Pumpkin 	4 €
Chicories 	4 €	French fries	4 €
		Large french fries	4 €

 "Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness."

"As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat."