

LILY'S

For groups of more than 8 people, we offer a menu for the whole table, composed of world dishes to share. Groups are placed in the pergola

MENU 1 – 65€

SEA BREAM CEVICHE

Passion fruit, citrus, mango, avocado, red onions

-

CRISPY POULTRY

Morel sauce, seasonal vegetables, mashed potatoes

-

CHEESECAKE

Exotic fruits coulis

MENU 2 – 75€

ROASTED SCALLOPS

Baby spinach, beurre blanc, lovage oil

-

VEAL TENDERLOIN

Seasonal vegetables, mashed potatoes, morel sauce

-

CHEESECAKE

Exotic fruits coulis

MENU 3 – 85€

* HUMMUS (sharing)

Chickpea, taggiasche olives, coriander, crackers

-

SEA BREAM CEVICHE

Passion fruit, citrus, mango, avocado, red onions

-

RIGATONI (sharing)

Melanosporum truffle

-

CRISPY POULTRY

Morel sauce, seasonal vegetables, mashed potatoes

-

CHEESECAKE

Exotic fruits 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 - 40€

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 - 55€

Includes **2** aperitif of your choice (glass of champagne or cocktail),
½ bottle of wine and ½ bottle of water

Blanc : Nuiton-Beaunoy - Chardonnay 2021
Rouge : Bordeaux - D de Dauzac 2020

DRINK PACKAGE 3 - 60€

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 - 75€

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