

Seven day menu plan
Chef Benjamin Vaschetti

Day One

Break fast

Freshly squeezed carrot ginger and beetroot juice

Local fresh fruit platter

Selection of cereals incl.homemade bircher selection of croissants

Poached eggs spinach and bacon on toasted bagel

Lunch

Grilled octopus with fennel chickpea and wild seaweed dressing

Summer vegetables salad

Freshly baked olive foccacia selection of local cheese

Fig raspberry and pistachio brown butter tart

Dinner

Steamed Dublin bay prawns young leeks and candil lemon

Chilled veloute caviar d'aquitaine

Fresh toast foie gars butter green apple puree

Iberico ham

Roast fillet of wild sea bass fennel and Alsace smoked bacon salad
truffle sauce

Hot mango crepe frozen roast pineapple chibouste coconut sabayon

Day two

Breakfast

Freshly squeezed ruby grapefruit juice

Local fresh fruit platter

Selection of cereals incl. homemade bircher selection of croissants

Jamon and manchego baked eggs with toasted sourdough

Lunch

Carpaccio of beef fillet with mint garlic oregano and lemon

Sauteed artichokes hearts pesto coated orzo with French beans

Selection of local fruits and cheese platter

Chocolate and candied orange Madeleine

Dinner

Six black label oysters shallots and ginger oriental style dressing

Papardelle pasta with roasted wild mushrooms rocket and parmesan

Organic chicken breast braised drumstick onion puree king browns

Jerusalem artichoke, baby leeks rosemary jus

Lime custard

Day Three

Breakfast

Freshly squeezed orange juice

Local fresh fruit platter

Selection of cereals incl.homemade bircher selection of croissants

Ricotta pancakes with honey strawberries and blueberries

Lunch

Grilled spatchcock with preserved lemon and cumin butter and
spiced potatoes

Rocket and parmesan salad

Freshly baked sundried tomato and feta foccacia

Sugared apple galette

Dinner

Confit aubergine tart flavoured with Colombo spice roast fennel and
wild mushroom goat cheese emulsion

Wild harvest scallops cauliflower puree vanilla beurre noisette

Lobster tail with handmade linguine pasta parmesan and double
smoked Alsace veloute

Day Four

Breakfast

Freshly squeezed pineapple pear and ginger juice

Local fresh fruit platter

Selection of cereals incl.homemade selection of croissants

French toast with bacon and maple syrup

Lunch

Chilli salt pepper calamari daikon slaw chilli bean dip

Ceviche of snapper avocado and cucumber

Portuguese seafood cataplana

Baked marble cheese cake white chocolate crown blueberry compote

Dinner

Risotto of green asparagus Parmigiano tuile

Pan fried foie gras

Lychee fruit ginger bread exotic fruit chutney

Poached fillet of black sole crispy viennoise morel pomme
mousseline young spinach morels and sauvignon wine sauce

Carrot and white chocolate fondant with dark chocolate sorbet

Day Five

Breakfast

Freshly squeezed carrot and apple juice

Local fresh fruit platter

Selection of cereals incl.homemadebircher selection of croissants

Selection of omelette

Lunch

Watermelon squares topped with feta and black olives

Avocado and cucumber salsa with spanner crab salad

Frito misto of seafood herb salad dippers desiree wedges

Dinner

Bierce ham strawberry curry chutney sheep curd

Campari jubes

Wild harvest scallops cauliflower puree green apple

Puffed rice

Venison en croute king brown mushrooms halzenuts sunchoke puree

Warm baba soaked and flavoured with old Jamaican rhum lightly
whipped cream

Day six

Breakfast

Freshly squeezed papaya lime and orange juice

Local fresh fruit platter

Selection of cereals incl.homemade bircher selection of croissants

Smoked salmon scrambled eggs with brown bread

Lunch

Japanese eggplant chips with sesame salt

Crispy buckwheat noodle soup with duck breast

Assorted fresh sushi rolls and sashimi of local freshly caught fish

Chicken teriyaki with kinpiri vegetables steamed rice

Dinner

Tomato cannelloni sheep cued green tomato gazpacho

Black olive baby basil

Pan fried wild harvest scallops garlic emulsion parsley jubes

Pine kernels xeres reduction

Roasted saddle of lamb braised shoulder

Filled piquillos pepper artichokes sauce barigoule

Warm criollo chocolate biscuit milk chocolate halzenut centrestout
ice cream

Day seven

Breakfast

Freshly squeezed blueberry strawberry and apricot juice

Local fresh fruit platter

Selection of cereals incl.homemade bircher selection of croissants

Bacon sausage black&white pudding mushrooms tomatoes and hash
browns

Lunch

Seafood compilation

Crayfish tiger prawns ceviche scallops blue simmer crab

Squid ink risotto with seared scallops and parmesan crisps

Cos lettuce proscuitto

Avocado mayonnaise

Dinner

Six black label oysters

Tomato juice chilli schnapps red radish

Crayfish

Witlof celery apple candied walnut plumped sultanas

Ocean trout marinated in beet juice

Young beets celeriac remoulade

Tartare of strawberries with warm white chocolate and mascarpone

Mousse

Finished with warm basil oil

