

## COCKTAILS INCLUDED IN THE CONFERENCE PACKAGES

Choice of 2 salted stands and 3 pieces of desserts included in the conference package.

### THE MEDITERRANEAN

Sea bass carpaccio / white tarama / tarama blanc / insalata di fiori  
Pequillos stuffed with shrimps and calamaretti  
Quinoa tabbouleh  
\* « Napolitano » pizza  
\* ouzo and wild shrimp giouvetsi  
\* Ravioli with lemon / capers / arugula and Taggiasche olives

\* *Hot items*

### THE ASIAN

Tuna sashimi with ginger and lime  
Shiitake salad with coriander and soya  
Salmon and sea bream nigiri  
\* Porc spring rolls / Shrimp spring rolls  
\* Teriyaki duck breast  
\* Wild shrimps coconut milk / curry

\* *Hot items*



LAVSANNNE PALACE  
SWITZERLAND

## THE GREEK

Aubergine caviar / grilled pita bread  
Cretan salad and feta cheese  
Purée de fava beans and braised octopus  
\* Chicken souvlaki with Cretan oregano and lemon  
\* Moussaka  
\* Beurek with leak and feta cheese

\* *Hot items*

## THE CLASSICAL

Chicken Caesar salad and croutons  
Crab mousse with aromatics and avocado  
« Balik » gravadlax and mustard  
\* Etivaz cheese quiche  
\* Beef burger  
\* Perch deep-fried / tartar sauce

\* *Pieces served warm*

## THE DESSERT

Pastis « Crème brûlée »  
Chocolate tartlet  
Pavlova with season fruit  
Orange blossom mini « tropézienne »  
Macaron  
Finger « sacher torte »  
Caramelized apple Tart Tatin