

WORLD GOURMET Summit

WGS 20 YEARS



WGS Special Menu

Rustique Sud-Ouest De La France

Lunch Menu \$70++

(Minimum 2 pax)

Starter:

“Nougat” de foie gras et pistaches,
salade Landaise

“Nougat” of foie gras, duck and pistachios served with Salade Landaise

Main Course:

Selle d’Agneau cuite en croûte de pain,
persillade et pomme Sarladaise

Welsh lamb saddle cooked in bread crust served with parsley and garlic, Sarladaise potatoes

Dessert:

Gâteau Basque et Chantilly

Traditional Basque almond cake

*Last update by CN on 2016/02/13

Event Organiser



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WGS Special Menu

Rustique Sud-Ouest De La France

Dinner Menu \$90++

(Minimum 2pax)

Starters:

Foie Gras de Canard en deux cuissons

“Nougat” de foie gras et pistaches, salade Landaise

“Nougat” of foie gras, duck and pistachios served with salade Landaise

Foie gras p el , pruneaux a l’ Armagnac

Pan seared foie gras served with pruneaux and Armagnac, duck jus

Main Course:

Selle d’Agneau cuite en cro te de pain, persillade et pomme Sarladaise

Welsh lamb saddle cooked in bread crust served with parsley and garlic, Sarladaise potatoes

Dessert:

G teau Basque et Chantilly

Traditional Basque almond cake

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