



International Fireworks Festival
Thursday 14th of July 2016
Country: Mexico

Adult' MENU 94 €

Bellini' Cocktail

Homemade Nibble

&

Duck Liver' Combo Plate (half-cooked & pan fried)

Roasted Mango' chutney

&

Blue Lobster & Sea Scallops' Fricassée

Truffled vegetables' Mijotée

&

Black, Milk and White Chocolate' Biscuit

&

Coffee & sweet

Child MENU 32 € (-12 years old)

Fruits juice' Cocktail

&

Tomato & Mozzarella' Salad

&

Fresh Sea Bass' Fillet, Granny's style mashed potatoes

&

Chocolate Cake

BOOKING: +33 (0)4 93 43 67 05

By email: contact@vegaluna.fr

**Possibility to make changing' dishes
As soon as you can give us is the best,
Deadline is 3 days before the event, after it
we cannot register your changing, thank you
for your understanding**

Starter:

Homemade Duck Liver 'Foie gras maison'

Or

Salmon' Tartare & Crazy Salad

Main Course:

Tenderloin Beef fillet, Mashed Potatoes Truffle flavoured

Or

Sea Bass fillet with virgin sauce, creamy risotto

Vegetarians:

Griddled Vegetables' plate with or without Burratina

&

Risotto (vegetable broth) with mushrooms



International Fireworks Festival
Thursday 21st of July 2016
Country: Italy

Adult' MENU 78 €

Bellini' Cocktail

Homemade Nibble

&

Sea Bass with sweet peppers' Tartare

Grated Combawa & Pearl of Yuzu

&

Ballotine of Chicken & Jumbo Prawns

Sweet potatoes with Tonka bean' flavoured

&

Caramel & Apple Tarte Tatin

&

Coffee & sweet

Child MENU 32 € (-12 years old)

Fruits juice' Cocktail

&

Tomato & Mozzarella' Salad

&

Fresh Sea Bass' Fillet, Granny's style mashed potatoes

&

Chocolate Cake

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Or

Sea Bass fillet with virgin sauce, creamy risotto

Vegetarians:

Griddled Vegetables' plate with or without Burratina
&

Risotto (vegetable broth) with mushrooms



International Fireworks Festival
Sunday 7th of August 2016
Country: France

Adult' MENU 78 €

Bellini' Cocktail

Homemade Nibble

&

Heirloom vegetables and Jumbo prawns' Salad

&

Duo of Cod & Shrimps

Small peas & Morels' Purée, Grilled Speck' Chips

&

Royal Feuillantine Pralines

&

Coffee & sweet

Child MENU 32 € (-12 years old)

Fruits juice' Cocktail

&

Tomato & Mozzarella' Salad

&

Fresh Sea Bass' Fillet, Granny's style mashed potatoes

&

Chocolate Cake

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Or

Sea Bass fillet with virgin sauce, creamy risotto

Vegetarians:

Griddled Vegetables' plate with or without Burratina
&

Risotto (vegetable broth) with mushrooms



Festival International d'Art Pyrotechnique
Monday 15th of August 2016
Country: Australia

MENU adulte 94 €

Cocktail Bellini

Amuse-bouche

&

Blue Lobster stew in Saint-Emilion, Bordeaux Wine
on Mille-feuilles' Vegetables

&

Roasted Monkfish with spices
'Petits Violets' Artichokes & Fennel' Purée

&

Strawberry cake

&

Coffee & sweet

Child MENU 32 € (-12 years old)

Fruits juice' Cocktail

&

Tomato & Mozzarella' Salad

&

Fresh Sea Bass' Fillet, Granny's style mashed potatoes

&

Chocolate Cake

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Sea Bass fillet with virgin sauce, creamy risotto

Vegetarians:

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Risotto (vegetable broth) with mushrooms



International Fireworks Festival
Wednesday 24th of August 2016
Country: Czech Republic

Adult' MENU 78 €

Bellini' Cocktail

Homemade Nibble

&

Scottish Salmon in Gravelax style, Wasabi Cream

Citrus Crusty' Salad

&

Fillet of Beef 'en Brioche'

Mashed Potatoes, Vegetable & Mushrooms

&

Delight Gianduja Chocolate & Hazelnuts

&

Coffee & sweet

Child MENU 32 € (-12 years old)

Fruits juice' Cocktail

&

Tomato & Mozzarella' Salad

&

Fresh Sea Bass' Fillet, Granny's style mashed potatoes

&

Chocolate Cake

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Sea Bass fillet with virgin sauce, creamy risotto

Vegetarians:

Griddled Vegetables' plate with or without Burratina
&

Risotto (vegetable broth) with mushrooms



International Fireworks Festival
Friday 29th of July 2016
Country: Finland

Adult' MENU 78 €

Bellini' Cocktail

Homemade Nibble

&

Half-cooked Tuna Steak with Parsley
breadcrumbs & soy, and Thai style' Salad

&

Rack of Lamb roasted with mushrooms Duxelle
with 'pichoulines' Olives

&

Lemon & Basil' Tarte

&

Coffee & sweet

Child MENU 32 € (-12 years old)

Fruits juice' Cocktail

&

Tomato & Mozzarella' Salad

&

Fresh Sea Bass' Fillet, Granny's style mashed potatoes

&

Chocolate Cake

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Risotto (vegetable broth) with mushrooms