





HOTEL LANCELOT

Entrèes SALMON CARPACCIO WITH PINK PEPPER

GIANT SHRIMP WRAPPED IN PHILO DOUGH ON COULIS OF PEAS

First Course HOMEMADE LASAGNA WITH ARTICHOKES
GOOD LUCK LENTILS

Second Course

GREEN PEPPER SAUCE
AND SIDE VEGETABLES

Dessert BAKED ALASKA

Wines SAUVIGNON - REMOLE - PROSECCO

90 € PER PERSON

