



SHERAKHAN

SAMPLE MENU

BREAKFAST BUFFET

Variety of breads (homemade and local)

Brioche
Scones
Bagels
Granola
Sweet bread
Croissants

Omelettes
Smoked fish
Goose liver terrine
Pie

Variety of world cheeses
Variety of cold cuts
Bruschetta

Fruit Pancakes
Waffles
Cakes
Muffins
Cereals

Made to Order
Poached eggs
Eggs Benedict
Egg white omlette
Croque Monsieur
Hash browns
Oatmeal or Porridge
Smoothies and fresh juices



CANAPÉS

Caramelized goose liver profiterole

Scalloped oysters with champagne

Goose liver and quince lollipop

Southern French fish soup with Pernod

Puff pastry with fig cheese

Quiche Lorraine of smoked bacon and gruyère

Crostini with Coppa di Parma mousse

Honey melon and crayfish ice cold soup

Soy and sesame marinated tuna

Bayonne ham goose wrap

Shrimp croquette with green mustard

Prawn biscuit with salmon tartare and wasabi

Crostini with caprese salad

Veal tartare and truffle wonton

Cocktail shrimps



APPETISERS

Niçoise salad

Smoked salmon and prawn salad

Crostini with Coppa di Parma and black olives

Oysters cooked to taste, raw, au gratin, with raspberry vinegar and shallot

Monkfish and passion fruit ceviche

Tropical fruits and goats cheese salad

Carpaccio

Summer citrus salad with half lobster

Cold gazpacho with garlic croutons and basil (v)

Marinated salmon, fine herbs, goats cheese and sweet and sour cucumber

Blue fin tuna tartare, summer salad and crème fraîche

Bulgur salad with grilled chicken, mango and orange

Spicy Tom kha kai soup

Summer truffle, new potatoes and lobster salad

Vitello tonatto, arugula and fresh tuna

Tabbouleh salad with garlic shrimp, artichokes and saffron

Lobster soup with smoked salmon ravioli and sweet basil

Steak Tartare, chicken and mustard cream



MAIN COURSES

Skinned seabass, smoked eel brandade, beurre blanc with lime

Pumpkin and sage ravioli, artichoke and mozzarella

Softly braised veal cheek, goose liver and parsnip

Monkfish, provincial vegetables and rosemary

Pasta a la forma, grana Padano and arugula (v)

Lamb fillet on summer vegetables, black olives and puffed plum tomatoes

Chef's Bouillabaisse

Salmon fillet sprouted with garden herbs served with wild spinach and langoustine sauce

Dorado fillet a la plancha with lemon risotto and grilled asparagus

Oven baked lamb shank with fresh pasta and gorgonzola

Mushrooms au gratin and sweet onion (v)

Fish, crustaceans and shellfish assortment, smoked garlic

Roasted Italian vegetables, tagliatelle and parmesan (v)

Duck breast, pink pepper, heather honey and fried chicory

Baked salt crusted sea bass with salad and oven potatoes



DESSERTS

Fresh apple tarte tatin with homemade tonka bean ice cream

Salted caramel ice cream, coffee cream and 'Dutch' stroopwafels (syrup waffles)

Red fruit with champagne and lemon sorbet

Hot fudge chocolate cake with homemade vanilla ice cream

Oven baked pineapple with honey and star anise

Strawberries Romanoff

Mocca, chocolate and dulce de leche trifle

Forest fruit icy soup with homemade vanilla ice cream

Light lemon, raspberry and passion fruit ice cream



24/7 ROOM SERVICE

Master sandwich; smokey chicken, bacon, truffle, salad and (as desired) goose liver

Grilled Italian vegetable lasagna, quattro formaggi and basil (v)

French baguette with calf ragout and cheese

Maison salad with meat, fish and garnish

XXL master burger, black angus, with cheddar, tomato, sweet onion and lettuce

Pasta quatro formaggi and arugula (v)

Double sandwich with smoked salmon and lobster

Crispy chicken salad, mushrooms and truffle



VEGETARIAN DINING

APPETISERS

Cold gazpacho with garlic croutons and basil
Bulgur salad with mango and orange
Tomato Ceviche with "leche de tigre"
Zucchini Thai curry soup
Grilled eggplant with honey miso and blue cheese
Summer rolls
Spinach salad with Goma Vinaigre

MAIN COURSES

Pasta a la forma, grand Padano and arugula
Mushrooms au gratin and sweet onion
Roasted Italian vegetables, tagliatelle and parmesan
Vegetable lasagna
Artichoke a la Barigoule
Crispy vegetarian Maki Roll
Carta fata folia with veggies and mushrooms sauce
Veggie tortillas with zucchini and rice

DESSERTS

Red fruit with Greek yoghurt and honey-sesame
Pineapple carpaccio tower
Monte Scroppino
Coconut pancake with fried banana
Apple beignet with sweet citrus mascarpone





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