



ROYAL HAINAUT SPA & RESORT HOTEL
VALENCIENNES



BUFFET ENCHANTÉ

MENU



STARTERS

ROYAL MIMOSA EGGS

with crab meat

GREEN ASPARAGUS CAPPUCCINO

with wild garlic whipped cream

TARTARE OF SEA BREAM VERRINES

*with oriental flavors: cumin, coriander, dried apricots, and
toasted almond slivers*

QUINOA SALAD

with cucumber, pomegranate, and cranberries

CAPRESE SALAD

tomato, mozzarella, basil, olive oil

BEEF CARPACCIO

pine nuts, sun-dried tomatoes, arugula

SMOKED HERRING SALAD

apples in oil, Granny Smith

EASTER PÂTÉ EN CROÛTE

rabbit and pistachio

LUCULLUS OF VALENCIENNES
our way

SELECTION OF CURED MEATS
finely sliced

COD RILLETTES
with mustard seeds and fresh herbs

MESCLUN OF YOUNG SHOOTS
dressed with hazelnut oil and balsamic

HOT DISHES

SLOW-COOKED LAMB SHOULDER
with garlic and rosemary, served by the spoonful

SALMON FILLET
cooked just right, papillote-style

CRUSHED POTATOES
with olive oil and chives

ZUCCHINI CRUMBLE
with feta cheese

CHEESES

LOCAL CHEESE PLATTER

*Fresh Goat Cheese from Artois, Tome de Cambrai,
Maroilles, Bienfait*

DESSERTS

CHOCOLATE FOUNTAIN

with delicious treats

TROMPE L'ŒIL HALF-EGG

with coconut and lemon

VALRHONA CHOCOLATE MOUSSE WITH PRALINE AND CRUMBLE

STRAWBERRY TARTLET

with creamy vanilla filling

MODERN TIRAMISU

DELICATE RASPBERRY DELIGHT

with Bronte pistachios

SEASONAL FRESH FRUIT SALAD

MARACUJA AND GIANDUJA MACARON