

**Lunch set menus**

**Menu 1**

**House cured salmon with egg crème fraiche, candied lemon,  
baby romaine and waldorf salad**



**Roast corn fed chicken breast with gratin potato, roasted pumpkin, spinach  
leaves and tarragon mustard jus**



**Lemon-meringue tart with almond waffle and lemon sorbet**

**Menu 2**

**Garden greens and crunchy vegetable salad, goat cheese, goji berries, walnuts  
and citrus dressing**

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**Grilled fillet of farmed seabass, potato-chive galette with wasabi, plum tomato,  
roka leaves and Aegean olive oil - citrus sauce**

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**Apple tart of orange shortbread, vanilla ice cream and apple chips**

**Menu 3**

**Paris and cepe mushroom soup, parsley foam**



**Braised beef shoulder with creamy potato puree,  
root vegetables and reduced jus**



**Tiramisu with mascarpone cream, Piedmont biscuit and coffee espuma**

**Menu 4**

**swissôtel** **THE BOSPHORUS**  
ISTANBUL

**Grilled shrimp pissaladiere tart, caramelized onion,  
tomato and a hint of anchovy**



**Saffron marinated lamb fillet on rainbow vegetables,  
roka leaves and smoked red pepper jus**



**Crème brulee with berries, vanilla ice cream and coriander macaron**

**Menu 5**

**Wild mushroom terrine, goat cheese cream and Sherry dressing,  
tomato and blue cheese crostini**

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**Panfried Chilean seabass with quinoa vegetable fricasee,  
green asparagus and "ratatouille" sauce**

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**Chocolate crunchy with mandarin and salted caramel**