

	<b>Sunday</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>
<b>Entrées</b>	Millefeuilles Provençales (thin slices of aubergine/courgette cooked in olive oil stacked with goat cheese, dried tomato paste, basil oil)	Salad of red mullet cooked in balsamic vinegar, spring leaves, balsamic and soy vinaigrette	Pan-fried foie gras with grilled figs, fig coulis	Roasted prawns with lambs' ear salad and pomegranate	Red-pepper gaspacho	Trilogy of tomatoes 'confites', goat cheese and aubergine caviar, pistou sauce	Three-pepper terrine with dried tomatoes and garden herbs
<b>Main Course</b>	Salmon rillettes, beetroot and alfalfa shoots, picholine olive oil, mesclun salad, grilled potatoes	Lamb chops cooked in olive oil, fig and dried tomato salad, couscous	Sole parcels with smoked salmon mousseline, parmesan risotto, beurre blanc	Piccata of veal with wild mushroom sauce (stuffed aubergine gratiné for vegetarians)	Poached monkfish tails in parma ham on white cabbage with fromage frais	Cold poached fillet of beef with horseradish crème fraiche, garden crudités	Grilled swordfish and vegetable kebabs, basil and mint sauce