

RESTAURANT



SOMMAIRE



THE RESTAURANT



MENU



the Restaurant



- Seating capacity for up to 160 people in a large hall, perfect for big groups.
- Possibility to accommodate multiple groups simultaneously.
- Hot and cold buffets available, adapted to all needs.
- Balanced and nutritious dishes, specially designed to optimize performance and promote athlete recovery.



The menus

We offer a buffet that can be either cold or hot and optimized for champions. Here is an example of a buffet we can provide:

Cold Buffet:

- Mixed salads: quinoa, grilled chicken, crunchy vegetables, and light dressing.
- Assorted raw vegetables: grated carrots, cucumbers, cherry tomatoes, beets.
- Selection of cold meats: smoked turkey, lean ham, roast beef.
- Light cheese platter.
- Freshly cut fruits: pineapple, melon, kiwi, oranges.

Hot Buffet:

- Grilled chicken fillets with Provence herbs.
- Steamed salmon with lemon and fine herbs.
- Whole grain rice, whole wheat pasta, and steamed potatoes.
- Grilled vegetables: zucchini, peppers, eggplant.
- Hot soup: seasonal vegetable velouté.

Desserts:

- Natural and fruit yogurts.
- Fresh fruit salad.
- Homemade energy bars.

Drinks:

- Still and sparkling water.
- Natural fruit juices (orange, apple, carrot).
- Tea and coffee.

Image preview



