

Dinner Menu Options



The Corporate
Governance Centre

INSEAD Directors Forum Rethinking the Growth Dilemmas in the Boardroom



Dinner on Friday, 15 November 2024



Fontainebleau Castle



Menu 1

STARTER

Velouté de courge, siphon parmesan
Butternut squash soup, accompanied by
brioche mousse, garnished with a foam
of parmesan, parmesan cream and
butternut pickles

MAIN

*Filet de volaille et son jus, patate douce rôtie,
légume vert*
Chicken fillet accompanied by roasted sweet
potato slices, mash, green vegetables, crispy
muesli and its poultry juice

DESSERT

Véritable Fontainebleau
Cream cheese topped with a foamy
whipped cream

Menu 2

STARTER

Velouté de courge, siphon parmesan
Butternut squash soup, accompanied by
brioche mousse, garnished with a foam
of parmesan, parmesan cream and
butternut pickles

MAIN

Filet de cabillaud floral
Rolled cod fillet accompanied by an orzo
risotto, verbena espuma

DESSERT

Véritable Fontainebleau
Cream cheese topped with a foamy
whipped cream

Menu 3

Vegan/vegetarian option/restricted diets

STARTER

Velouté de courge, siphon parmesan
Butternut squash soup, accompanied by
brioche mousse, garnished with a foam
of parmesan, parmesan cream and
butternut pickles

MAIN

*Risotto de légumes d'hiver, émulsion de
panais*
Parsnip, celery and rutabaga risotto,
parsnip emulsion, carrot and celery
pickles

DESSERT

*Ultra rafraîchissant fruits verts, fruits
jaunes à la coriandre sorbet ananas
basilic*
Diced pineapple, kiwi, green grapes,
green apple, mint, coriander juice with
zest lime, pineapple basil sorbet