

メニューの一例です 和訳は分かりやすいように記載しておりますが、通常の場合はメニューに和訳の記載はございません。

MENU PLANNING DÎNER - PONT 2 デッキ2 ディナーメニュー (一例)

Table with 11 columns (Day 1 to Day 10) and 10 rows (Amuse-bouche, Soup, Consommé, APPETIZER, Cold appetizer, Hot Appetizer, Végétarien appetizer, MAIN COURSE, FISH, MEAT, VEGETARIAN, PASTA). Each cell contains a dish name and its description in English.

MENU PLANNING DÎNER - PONT 2 デッキ2 ディナーメニュー

Table with 11 columns (Day 1 to Day 10) and 10 rows (Fish & Meat, GARNISH FISH, Burger Ponant, AVAILABLE MEAT OF THE DAY, GRILLED MEAT, GARNISH MEAT, GARNISH CHOICE). Includes a note: 'rib eye steak always available on request'.

MENU PLANNING DÎNER - PONT 2 デッキ2 ディナーメニュー (一例)

Table with 11 columns (Day 1 to Day 10) and 5 rows (Cheese Board, Cheese 1, Cheese 2, Cheese 3, Condiment). Each cell lists a cheese or condiment variety.

MENU PLANNING DÎNER - PONT 2 デッキ2 ディナーメニュー (一例)

Table with 11 columns (Day 1 to Day 10) and 5 rows (Dessert gourmand 1, Dessert gourmand 2, Dessert sans sucre ajout, Glace et sorbet de saison). Each cell describes a dessert or ice cream selection.