

Moulin Rouge Menus

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Mar 22 to Jun 20, 2023

Toulouse-Lautrec

STARTER

Sliced Quail with Spices, Crispy Lettuce, Marinated Anchovies, Real Caesar Sauce,
Grated Bottarga

-or-

Julienne of Curried Celery Cooked with Homemade Mayonnaise, Salmon Tartar,
Textured Apples, Avruga

MAIN COURSE

Snacked Farm Chicken Supreme, White Asparagus with Yellow Wine, Purple Potato
Puree, Pan Sauce

-or-

Oven Baked Pollock, Fregola Sarda Risotto, Espuma of Artichokes, Goat Cheese

DESSERTS

French «Petite Duchesse»: Illanka Peruvian Chocolate 63% Puff Pastry, Yellow Corn
Cream, Homemade Caramelized Popcorn

-or-

Finger Style Entremet, Strawberry Confit Refreshed with Mint

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Vegetarian

STARTER

Lightly Vinegared Japanese Rice Maki Style, Cucumber and Radish, Nori Seaweed
and Tofu

-or-

Citrus Quinoa, Textured Avocados, Grapefruit

MAIN COURSE

Semi-Wholegrain Farfalle Pasta, Thai Style, Bok Choy, Soy, Ginger, Siphon Sweet
Onions

-or-

White Beans, Herbaceous Broth, Spring Vegetables

DESSERTS

Marble Cake Chocolate and Coco Flavored, Chocolate Siphon

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Belle Époque

MISE EN BOUCHE

STARTER

Pan-Fried Foie Gras Escalope, Medley of Turnips, Grey Shrimp Broth

-or-

Smoked Salmon Sashimi, Masago, Philadelphia, Blinis

-or-

Soft-Boiled Organic Egg, Green and White Asparagus, French Nuts, Mushrooms

MAIN COURSE

Sautéed Veal Fillet, Polenta, Cancoillotte Cheese, Burnt Corn, Garlic and Parsley
Coulis

-or-

Poached John Dory, White Beans, Herbaceous Broth, Zucchini Pistou, Iberian Chorizo

DESSERTS

Lemon Tart Style, Gianduja Ganache

-or-

Homemade Brioche with Beaded Sugar, Diplomat Cream with Madagascar Vanilla,
Apples and Rhubarbs

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Children's Menu

STARTER

Mini Ham and Boursin Cheese Wrap

MAIN COURSE

Breast of Chicken Roasted, Sautéed Grenaille Potatoes, Chicken Jus

DESSERT

Vanilla and Peanuts Ice Cream Stick

DRINKS

Fruit Juice

Jun 21 to Sep 20, 2023

Toulouse-Lautrec

STARTER

Sliced Quail with Spices, Crispy Lettuce, Marinated Anchovies, Real Caesar Sauce,
Grated Bottarga

-or-

Multicoloured Tomatoes, Mozzarella Foam, Parmesan Crumble, Basil Pistou Sauce

MAIN COURSE

Snacked Farm Chicken Supreme, Neapolitan-Style Zucchini, Crumble of Pork Belly,
Basil-Infused Pan Sauce

-or-

Monkfish Roasted in Virgin oil, Frégola Sarda Cooked Like a Paella, Piquillos Siphon

DESSERTS

Rice Pudding Bavarian Cream Cake with Chocolate Heart and Homemade Milk Jam

-or-

Almonds Dacquoise Cake, Apricot Confit, Light Orgeat Foam, Roasted Almond Crunch

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Vegetalian

STARTER

Lightly Vinegared Japanese Rice Maki Style, Cucumber and Radish, Nori Seaweed
and Tofu

-or-

Citrus Quinoa, Textured Avocados, Grapefruit

MAIN COURSE

Semi-Wholegrain Farfalle Pasta, Thai Style, Bok Choy, Soy, Ginger, Siphon Sweet
Onions

-or-

Carnaroli Risotto, Riviera Olives, Zucchini and Lemon Confit

DESSERTS

Marble Cake Chocolate and Coco Flavored, Chocolate Siphon

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Belle Époque

MISE EN BOUCHE

STARTER

Semi-Cooked Foie Gras with Tomato, Riviera Olive Condiment, Homemade Lemon

Focaccia

-or-

Smoked Salmon in Sashimi from the "Maison Fumaison", Smoked Herring Pearls,
Philadelphia Cheese, Blinis

-or-

Soft-Boiled Organic Egg, in the Spirit of a Niçoise, Smoked Eel, Andalusian Sauce

MAIN COURSE

Beef Fillet Cooked in a Sauté Pan, Polenta, Cancoillotte Cheese, Burnt Corn, Parsley
and Garlic Coulis

-or-

Sea Bass Steak Pan-Seared, Hodgepodge of Shellfish and Herbs in Cannelonni,
Yellow Zucchini with Marjoram, Roast Juice with Lemon Confit

DESSERTS

Peach Tart in Tatin Style with Basil and Black Lemon

-or-

Swirl Biscuit, Red Fruits Confit with Tonka Bean, Lemon Gel Flavored with Pink Berries

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Children's Menu

STARTER

Mini Ham and Boursin Cheese Wrap

MAIN COURSE

Breast of Chicken Roasted, Sautéed Grenaille Potatoes, Chicken Jus

DESSERT

Vanilla and Peanuts Ice Cream Stick

DRINKS

Fruit Juice

Sep 21 to Dec 20, 2023

Toulouse-Lautrec

STARTER

Duo of Tangy Lentils with Old Balsamic Vinegar, Fresh Goat's Cheese Panna Cotta,
Marinated Beef Chips with Smoked Chilli

-or-

Tataki Style Red Tuna, Horseradish, Flying Fish Roe with Wasabi, Multicolored Beetroot
Declination

MAIN COURSE

Cod Fish Slowly Oven Baked, Sesame Seed Roasted with Yuzu, Risotto of Pearl Barley
with Squash, Aged Parmesan Emulsion

-or-

Breast of Red Label Chicken Griddle Cooked, Parsnip Declination Truffles Butter
Sauce, Herbs Salad

DESSERTS

Almond Tart with a Szechuan Pepper Poached Pear, Traditional Whipped Cream

-or-

Gingerbread, Light Vanilla Mousse, Candied Squash and Citrus

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Vegetarian

STARTER

Red Cabbage and Carrot Coleslaw with Mustard, Granny Smith Apple, Roasted
Cashew Nut

-or-

Lightly Vinegared Japanese Rice, Maki Style, Cucumber and Radish, Nori Seaweed
and Tofu

MAIN COURSE

Farfalle Pasta, Raw and Cooked Seasonal Vegetables with Satay
Hazelnut Milk and Carrot Sauce, Arugula Salad

-or-

Papillote of Mixed Vegetables and Basmati Rice in a Green Curry Sauce,
Chickpeas, Pickled Red Onions, Fresh Coriander

DESSERTS

Papillote of Roasted Fruits, Coconut Sherbet

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Belle Époque

MISE EN BOUCHE

STARTER

Poached Organic Chicken Egg, Cream of Chestnut, Pumpkin and Leek Dressing,
Mushroom Pickles, Truffle Gouda Cheese, Ground Cazette Hazelnuts

-or-

Smoked Salmon from Fumaison, Remoulade Sauce Coco-Curry, Sliced Potatoes

-or-

Homemade Pâté in a Pastry Crust with Foie Gras, Chicory Tatin Style and Raw

MAIN COURSE

Low Temperature cooked Sea-bass, Spinach with Parmesan Cheese, Emulsion of
Hazelnut Buttered Potatoes, Parsley Sauce

-or-

Pan fried fillet of Veal, Roasted Potatoes Swedish Style, Yellow Wine Sauce

DESSERTS

Walnut Succès Cake, Fig Compote, Homemade Nut Praline

-or-

Autumn Leaf Cake Style, Meringue Wrapped in a Chocolate Mousse, Pepper Scented
Quince

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Children's Menu

STARTER

Mini Ham and Boursin Cheese Wrap

MAIN COURSE

Breast of Chicken Roasted, Sautéed Grenaille Potatoes, Chicken Jus

DESSERT

Brownie with a Vanilla Whipped Cream

DRINKS

Fruit Juice

Jan 04 to Mar 20, 2024

Toulouse-Lautrec

STARTER

Marinated Fillet of Seabream, Avocado, Kiwi, Mango and Passion Fruit

-or-

Duck Foie Gras, Semi Cooked, in Royal, Apple, Gingerbread from Frederic Lalos

MAIN COURSE

Oven Baked Pollack Fish, Pearl Barley Risotto with Squash, Parmesan Cheese

Emulsion

-or-

Griddle Cooked Breast of Farm Chicken, Medley of Parsnip, Gravy with Foie Gras,
Herbs Salad

DESSERTS

Choux Pastry with Praline and Pistachio, Orange Blossom Water Ganache, Candied

Citrus

-or-

Like a Cheesecake with Exotic Fruit Flavored, Szechuan Pepper

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Vegetarian

STARTER

Red Cabbage and Carrot Coleslaw with Mustard, Granny Smith Apple, Roasted
Cashew Nut

-or-

Lightly Vinegared Japanese Rice, Maki Style, Cucumber and Radish, Nori Seaweed
and Tofu

MAIN COURSE

Farfalle Pasta, Raw and Cooked Seasonal Vegetables with Satay

Hazelnut Milk and Carrot Sauce, Arugula Salad

-or-

Papillote of Mixed Vegetables and Basmati Rice in a Green Curry Sauce,
Chickpeas, Pickled Red Onions, Fresh Coriander

DESSERTS

Papillote of Roasted Fruits, Coconut Sherbet

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Belle Époque

MISE EN BOUCHE

STARTER

Raw Marinated Sea Scallops, Medley of Cabbage, Bottarga

-or-

Salad of Potato Preserve, Watercress Coulis, Beef Cheek Terrine with Foie Gras

-or-

Smoked Salmon from Fumaisons, Crab Taramasalata, Blinis

MAIN COURSE

Pan Fried Sander Fish, Spinach, Grenaille Potatoes with its Nut-brown Butter Foam,
American Sauce

-or-

Pan Fried Fillet of Veal, Roasted Salsify, Yellow Turnip, Périgieux Sauce

DESSERTS

Like a Mont-blanc with Blackcurrant at its Heart, Madagascar Vanilla Whipped
Cream, Jelly Scented with Rum

-or-

Revisited Opera Cake with Matcha Tea and Manjari 64% Chocolate, Crispy Puffed
Rice

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

Children's Menu

STARTER

Mini Ham and Boursin Cheese Wrap

MAIN COURSE

Breast of Chicken Roasted, Sauteéd Grenaille Potatoes, Chicken Jus

DESSERT

Brownie with a Vanilla Whipped Cream

DRINKS

Fruit Juice