

# PARADIS LATIN<sup>®</sup> CABARET

## GUSTAVE EIFFEL MENU

### STARTERS

#### **Pressed poultry, celery and duck foie gras**

*Chicken supreme, celery and duck foie gras cooked like a terrine,  
vinaigrette, toasted bread, leek sprouts*

or

#### **Colors Paradis**

*Horseradish cream, smoked salmon, mashed broccoli, salmon egg and lemon sabayon*

or

#### **Lentil velouté, “pumpkin-hazelnut”**

### MAIN COURSES

#### **“Koulibiac” style salmon, ginger infused white butter sauce**

*Salmon fillet baked in puff pastry, rice, spinach and organic eggs*

or

#### **Hake Veal Blanquette in Paradise**

*Soft and slow cooked veal chuck, creamed jus and seasonal vegetables*

or

#### **Multicolored vegetables, perfect egg and parmesan**

*Cooked vegetables (artichoke puree, multicolored carrots, yellow beets, candied tomatoes, leeks,  
multicolored radishes, turnips). An organic egg cooked at 64°, parmesan tuile and chive stick*

### DESSERTS

#### **The Candy apple**

*Caramelized apple brunoise as a look alike candy apple*

or

#### **The Cloud tea-chocolate**

*Light chocolate mousse and Earl Gray tea bavaroise*

\*\*\*

*Autumn/Winter Menu 2022/2023 – Signed by Guy Savoy, 3\* chef*