

# PARADIS LATIN

## Eiffel Menu

AUTOMN/WINTER MENU 2025-2026 SIGNED BY GUY SAVOY

### Starters

**Two poultry and veal "pâtés en croute" – pistachio and mustard variations, served with poultry jelly and cauliflower condiment**

Free-range poultry and veal breast pâté baked in pastry.

Two versions: one with pistachios, the other with mustard and tarragon.

Accompanied by cauliflower purée, mustard seed pickles and crushed poultry jelly.

or

**The Paradis Latin's salmon colors**

Carrot jelly, watercress cream, carrot puree, diced salmon Gravlax, lemon sabayon and salmon eggs.

or

**Avocado and smoked haddock with multicolored endives**

Avocado shell filled with avocado and poached haddock, yellow and red endives, passion fruit vinaigrette and haddock cream.

### Main Courses

**All-poultry « Vol-au-vent », poulette sauce**

Puff pastry case filled with poultry quenelles, chicken oysters, button mushrooms, black trumpets, carrots and onions, all bound in a creamy poultry sauce.

or

**Cod and sweet potato "brandade"**

Traditional brandade (cod, potato, garlic, milk, sweet potato) with a touch of spice.

Gratinated with breadcrumbs, served with a cod fillet, sauce vierge (herbs, olive oil, balsamic) and vitelotte crisps.

or

**Vegetable potée with perfect egg and white truffle broth**

Autumn vegetables, Jerusalem artichoke purée, vegetable broth infused with white truffle paste.

### Desserts

**A "Chocolate-Tea" Kiss**

Chocolate biscuit, praline feuillantine, 70% dark chocolate mousse, Earl Grey tea insert.

or

**Mont Paradis Blanc**

Chestnut cream and shards, vanilla ice cream, vanilla chantilly, meringue and cranberries.