

PRESTIGE MENU

STARTERS

Foie gras flower of Paradise

*Flower-shaped foie gras, white cabbage salad with pomegranate molasses,
Espelette pepper and toasted sourdough bread*

or

Crab and avocado in fine shellfish jelly, squid ink tuile

*Crab-avocado remoulade, shellfish jelly, Granny Smith apple,
cress mix: shizo, radish cress and nasturtium flower*

or

Cocotte egg, chestnuts and white truffle emulsion

Organic egg cocotte, mushrooms and chestnuts, chicken broth infused with white truffle

MAIN COURSES

Cod back candied with lime, mussels stew and flat beans with curry

*Back of cod candied with lime zest, snake beans, mussels and mussel juice,
coconut milk and yellow curry, yellow cauliflower and shizo leaf*

or

Monkfish medallions, seasonal vegetables "Côtériade style"

*Medallions of monkfish cooked in olive oil, grenaille potatoes and onions,
fondant leek and butternut, fish soup*

or

Paradis Wellington "served – medium rare"

*Filet of beef, mushroom duxelles, cecina (beef ham) and potato in puff pastry.
Baked, served rare, beef jus with port*

DESSERTS

Infinitely Lemon by Pierre Hermé

*Lemon cream, raw lemon flesh, candied lemon, light lemon cream, lemon shortbread, lemon jelly,
lemon ice cream, crispy lemon meringue*

or

Infinitely Chocolat by Pierre Hermé

*Belize chocolate cream, Belize chocolate mousse, Madagascar vanilla ice cream, chocolate shortbread
dough, Vanilla diamond shortbread dough, chocolate mousse biscuit, Belize chocolate and vanilla cold
sauce, Belize chocolate chips, Vanilla Caramelized and Blonde Chocolate Chips*

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