

Starters

Terrine of foie gras, “butternut-kumquat” chutney, melba toast

*Foie gras cooked in a terrine with sweet wine and red kampot pepper,
served with mashed butternut and candied kumquat, bread crisps*

or

Egg cocotte, chestnuts and white truffle emulsion

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

or

Crab-Avocado in fine shellfish jelly, squid ink tuile

*Remoulade of avocado and crab, shellfish jelly, Granny Smith apple and
mixture of cress: shizo, radish cress and nasturtium flower*

Main Courses

**Filet of Pollack with sweet spices, Jerusalem artichoke,
beurre blanc infused with coriander, roasted flavor**

*Pollack cooked in spices, Jerusalem artichoke, beurre blanc with coriander seed and coffee powder.
Roasted cocoa nibs on top*

or

Monkfish medallions, saffron vegetables “bourride style »

*Medallions of monkfish cooked in olive oil and saffron, new potatoes and fondant leek,
gourmet peas, snacked pak choi, fish soup with aioli*

or

Paradis Wellington “served rare”

*Beef fillet, Paris mushroom duxelles, cecina (beef ham) in puff pastry
Baked rare, beef jus with port*

Desserts by Pierre Hermé

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

Sweet pleasure

Initiation of tastes, textures and temperatures around milk chocolate and hazelnut

Autumn/Winter Menu 2023-2024 – Signed by Guy Savoy

