

# PARADIS LATIN<sup>®</sup> CABARET

## EIFFEL MENU

### STARTERS

**Butternut-chestnut “Pâté en Croûte”, cauliflower with mustard condiment**  
*Free-range poultry and veal breast, butternut squash and chestnuts in a shortcrust pastry,  
served with cauliflower purée, pickled mustard seeds, and mustard leave*

or

**Salmon in Colors, Paradis Latin Style**  
*Carrot jelly, watercress cream, carrot purée, diced gravlax salmon,  
lemon sabayon, and salmon roe*

or

**Saint-Germain soup, “onion-grilled bread” emulsion, dried beef and Comté Crisp**  
*Split pea soup, onion purée and grilled bread cream,  
dried beef shavings, and crispy Comté cheese*

### MAIN COURSES

**“Koulibiac” style salmon, white butter sauce ginger infusion**  
*Salmon fillet, rice, spinach and organic eggs baked in puff pastry*

or

**Quail, stuffed cabbage with vegetables and foie gras, poultry jus with grapes**  
*Half-deboned quail cooked, green cabbage leaves stuffed with vegetables and foie gras,  
served with poultry jus and grapes*

or

**Multicolored vegetables, perfect egg and parmesan**  
*Cooked vegetables: mashed artichoke, multicolored carrots, yellow beets, candied tomatoes, leeks,  
multicolored radishes, and turnips. An organic egg cooked at 64°, parmesan tile and chive*

### DESSERTS

#### **French Kiss**

*Autumn flavors with chestnut mousse and candied chestnut pieces,  
pear and Timut pepper filling, on a gluten-free biscuit*

or

#### **Grapefruit-Tea**

*Grapefruit supreme set in orange jelly, grapefruit tea sauce, Earl Grey tea ice cream, and a crispy tuile*

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**½ water, ½ red wine\*, ½ champagne\***

*Autumn/Winter Menu 2024 – Signed by Guy Savoy*