

## **NAPOLEON MENU**

### **STARTERS**

**Duck foie gras, "rhubarb-celery" ketchup style, toasted bread**

*Terrine-cooked foie gras with sweet wine, served with a rhubarb compote infused with paprika and grated raw celery, accompanied by crispy bread chips.*

**or**

**Organic egg cocotte, "sot-l'y-laisse" and green asparagus tips**

*Sunny-side-up organic egg, confit "sot-l'y-laisse" (chicken oyster), green asparagus, and shiitake mushrooms in parsley cream, served with toasted bread*

**or**

**Sea bream ceviche, peas and radish with almond oil**

*Raw sea bream marinated in almond oil and lemon juice, pea purée foam, salad of radish and peas, pea shoots, and an almond lace tuile*

### **MAIN COURSES**

**Crispy lamb shoulder, confit eggplants, tangy "red onion-mint" jus**

*Slow-cooked lamb shoulder with aromatics (olives, cumin, and garlic), wrapped in phyllo dough and pan-seared for a crispy texture. Served with miso eggplant caviar, confit graffiti eggplants, lamb jus, red onion, and fresh mint*

**or**

**Cod with All Flavors, Lime Beurre Blanc**

*Pan-seared cod fillet in olive oil, topped with a crust of herbs and dried fruits (breadcrumbs, olive oil, raisins, dried apricot, chives, parsley, and sage), served with sucrose lettuce, cucumber, and lightly sautéed snow peas, garnished with black sesame seeds and a lime beurre blanc sauce*

**or**

**The Paradis Latin veal Wellington**

*Veal fillet wrapped in puff pastry with Paris mushroom duxelles and mashed potatoes. Baked to perfection and served with a port-infused veal jus*

### **DESSERTS BY PIERRE HERMÉ**

**Montebello Pistachio Raspberry**

*Brioche soaked in pistachio and Kirsch syrup, cooked and fresh strawberries, mascarpone pistachio cream, strawberry sorbet, and fresh strawberries*

**Or**

**Azur**

*A journey through flavors, textures, and temperatures with chocolate and yuzu.  
Yuzu cream, smooth chocolate cream and mousse, "Infiniment Chocolat" shortbread, Kôchi yuzu confit, and a chocolate-yuzu sauce.*

SPRING/SUMMER Menu 2025 – Signed by Guy Savoy