

EIFFEL MENU

STARTERS

Two pâtés en croûte “poultry-veal” with pistachio and mustard, cauliflower condiment and jelly

Free-range poultry pâté and veal breast in pastry crust, offered in two versions: one with pistachios and the other with mustard and tarragon. Served with cauliflower purée, mustard seed pickles, mustard leaf, and crushed poultry jelly

or

Salmon in Colors, Paradis Latin Style

Carrot jelly, watercress cream, carrot purée, diced gravlax salmon, lemon sabayon, and salmon roe

or

“Tomato-Watermelon,” burrata, basil oil, and focaccia

Tartare of heirloom tomatoes, delicate jelly of watermelon and ginger juice, burrata, basil-infused olive oil, and focaccia with olives and tomatoes

MAIN COURSES

“Koulibiac” style salmon, white butter sauce ginger infusion

Salmon fillet, rice, spinach and organic eggs baked in puff pastry

or

Spiced coquelet, confit baby potatoes, and devil’s sauce

Coquelet (young rooster) cooked with spices (coriander, mustard seeds, basil, salt, and pepper), served with baby potatoes confit and roasted in butter (with garlic in its skin and thyme). Accompanied by devil’s sauce (shallots, vinegar, crushed pepper, tomato, poultry jus, and tarragon)

or

Multicolored vegetables, slow-cooked egg and parmesan

Cooked vegetables: mashed artichoke, multicolored carrots, yellow beets, candied tomatoes, leeks, multicolored radishes, and turnips. An organic egg cooked at 64°, a delicate parmesan crisp and chive

DESSERTS

French Kiss

Light bergamot-flavored ganache, raspberry insert, and red glaze

or

Grapefruit-Tea

Grapefruit supreme set in orange jelly, grapefruit tea sauce, Earl Grey tea ice cream, and crumble

½ water, ½ red wine*, ½ champagne*

Spring/Summer Menu 2025 – Signed by Guy Savoy