

# Bustronome Signature

## Dinner Menu



A refined 6-course journey showcasing seasonal French flavors, crafted to complement panoramic views of Paris.

### APPETIZER

Velouté Dubarry, salmon gravlax, lemon and dill sauce

Beet bavarois, crunchy vegetables, poppy crumble

### DESSERT

Pavé de paris

Tropical harmony, light coconut cream and passion fruit heart, vanilla crumble

### MAIN COURSE

Roasted cod steak, golden pumpkin risotto, arugula emulsion

Effiloché of beef confit, root vegetables and reduced jus