

PARADIS LATIN

Prestige Menu

AUTOMN/WINTER MENU 2025-2026 SIGNED BY GUY SAVOY

Starters

Foie gras terrine, "butternut-kumquat" condiment, melba toast

Foie gras terrine cooked with sweet wine and Kampot red pepper, served with butternut purée, candied kumquat and crispy toast.

or

Velouté of coco beans, scallops "crudo", seaweed and lemon, buckwheat crisp

Coco bean soup with tartare of scallops, seaweed and lemon juice, chive oil and buckwheat tuile.

or

Organic egg cocotte, mushrooms and chicken oysters, poultry broth infused with black truffle

Perfectly cooked organic egg with button mushrooms, black trumpets, oyster mushrooms and baby spinach, chicken oysters and poultry broth infused with black truffle, served with toasted bread.

Main Courses

Salmon with Asian sweet-and-sour flavours

Seared salmon fillet, served with basmati rice, edamame, shiitake mushrooms and spring onions. Sauce made with red miso, ponzu (soy sauce and yuzu juice), mirin (sweet rice vinegar), finished with purple shiso.

or

Monkfish and vegetables with coconut milk and green curry

Monkfish medallions seared in olive oil, served with turnip, carrot, potato and cauliflower, in a coconut milk and green curry sauce.

or

The Paradis Latin veal Wellington

Veal tenderloin with mushroom duxelles, mashed potatoes, wrapped in puff pastry, oven-baked and served with a port wine veal jus.

Desserts by Pierre Hermé

Baba Infiniment Chocolat

Brioche pastry imbibed in syrup with old agricultural brown rum, smooth chocolate cream, ice cream and Infiniment Chocolat shortbread, chocolate chips with fleur de sel, chocolate macaron biscuit.

or

Felicia – Hazelnuts & Lemon

Lemon cream, hazelnut smooth cream, hazelnut Chantilly cream, hazelnut mousse biscuit, lemon shortbread, hazelnut sauce, caramelized hazelnuts, Hermé Lait chocolate.