

## Gustave Eiffel

### Starters

**« Poultry and veal » paté with pistachios, beetroot as a condiment**

*Free-range poultry, veal breast, foie gras and pistachios in a shortbread crust,  
served with a cooked beetroots tartare*

*or*

**Colors Paradis**

*Smoked salmon, horseradish cream, mashed broccoli, salmon eggs and smoked butter sabayon*

*or*

**Mushroom velouté, “cauliflower-hazelnut”, crispy Comté cheese**

*Paris mushroom soup, mashed cauliflower, roasted hazelnuts and “comté-emmental” tuile*

### Main Courses

**“Kouloubiac” style salmon, white butter sauce ginger infusion**

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

*or*

**Cocotte “beef & carrots”**

*Beef chuck cooked in red wine, served with carrots cooked in beef jus.*

*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 tuile and chive*

### Desserts

**French Kiss**

*Exotic flavour, combawa pineapple sorbet, mango passion fruit insert,  
on a ladyfinger biscuit coated in dark chocolate*

*or*

**The pear in the quince**

*Whipped pear ganache, quince paste insert, shortbread biscuit. In the shape of a white chocolate cloud and  
feather.*

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*Autumn/Winter Menu 2023-2024 – Signed by Guy Savoy*

