

## PRESTIGE MENU

### STARTERS

**Foie Gras Terrine with "Butternut-Kumquat" Condiment and Melba Toast**

Foie gras cooked in a terrine with sweet wine and red Kampot pepper,  
served with butternut purée, candied kumquat, and crispy bread chips

or

**Organic Egg Cocotte with Mushrooms and Chestnuts, White Truffle-Infused Chicken Broth**

*Perfectly cooked organic egg with mushrooms and spinach shoots,  
served with white truffle-flavored chicken broth and toasted bread*

or

**Avocado, prawns, and passion fruit, coconut emulsion**

*Prawn tartare with passion fruit, avocado guacamole, passion vinaigrette,  
coconut and Espelette pepper foam (siphon), squid ink tuile.*

### MAIN COURSES

**Sea Bream Tian "Bonne Bouille" Style**

*Sea bream fillet cooked like a tian, served with mashed potatoes and butternut,  
with carrot wedges, mini leeks, cauliflower florets, and a "bonne bouille" sauce,*

or

**Monkfish Medallions with Celery Rice Gratin and Cranberry-Pumpkin Seed Condiment**

*Monkfish medallions cooked in olive oil, served on a celery purée basmati rice gratin, with a sauce vierge  
(red onion, cranberries, chervil, flat-leaf parsley, chives, balsamic vinegar, and soy sauce)*

or

**The Paradis Latin veal Wellington**

*Veal fillet, Paris mushroom duxelles, cecina (beef ham),  
crushed potato flavored with black truffle. All in puff pastry. Baked, served with port veal jus*

### DESSERTS BY PIERRE HERMÉ

**Cheesecake Infiniment Chocolat**

*Chocolate cheesecake, Infiniment Chocolat sorbet, Infiniment Chocolat shortbread, creamy cream and  
chocolate sauce, chocolate chips with fleur de sel, chocolate macaron biscuit*

Or

**Baba Infiniment Noisette**

*Brioche pastry imbued with hazelnut and an old dark agricole rum syrup, creamy hazelnut cream,  
caramelized hazelnuts, hazelnut Chantilly cream, Infiniment Praliné Noisette ice cream, milk chocolate with  
fleur de sel*

**½ mineral water – ½ red wine\* – ¼ champagne\***

*Autumn/Winter Menu 2024– Signed by Guy Savoy, 3\* chef*