

MENU PARIS BY NIGHT



ENTRÉE 1

Sea bass tartare with coriander, pomegranate, and ginger vinaigrette

PLAT

Tender Limousin beef with savory, pea purée, seasonal vegetables, and meat jus

DESSERT

White chocolate strawberry delight

ENTRÉE 2

Roasted fresh heirloom tomato soup with raspberries, and toasted croutons in olive oil

FROMAGES

Camembert with truffle, Cantal AOP, Morbier AOP sucrine, and black fig confit