# Eiffel Menu – Paradis Latin

**Signed by Guy Savoy**

## Starters (choice of one)

- **Duo of poultry and veal pâté en croûte, pistachio and mustard, with butternut squash garnish and minced jelly**
  Pâté en croûte made with free-range poultry and veal flank in two variations: one with pistachios and the other flavored with mustard and tarragon; served with butternut squash purée, pickled mustard seeds, mustard greens, and light minced poultry jelly.
  *or*
- **Gravlax marinated salmon in the colors of Paradis Latin**
  Gravlax-style salmon with a delicate beetroot jelly, cauliflower, horseradish, and a crisp buckwheat tuile.
  *or*
- **Velvety lentil soup and Comté cheese sabayon with Sherry**
  Cream of lentils, rich Comté cheese emulsion infused with Sherry wine, apple brunoise, wheat pearls, and a hazelnut tuile.

## Main Courses (choice of one)

- **Sweet and sour salmon, Oriental style**
  Salmon seared on one side only (*unilatéral*), served with basmati rice sautéed with edamame, shiitake mushrooms, and fresh spring onion. Accompanied by a sauce made with red miso, ponzu sauce (soy sauce and yuzu juice), and mirin.
  *or*
- **Free-range guinea fowl supreme, autumn-winter style**
  Roasted free-range guinea fowl supreme, parsnips, chestnuts, black chanterelles (trompettes de la mort), diced apple, and gnocchi, all dressed with poultry jus flavored with cider and a touch of cream.
  *or*
- **Country vegetable stew, perfect poached egg, and white truffle-scented broth**
  Selection of autumn vegetables, smooth Jerusalem artichoke cream, and vegetable broth flavored with white truffle paste.

## Desserts (choice of one)

- **Chocolate and vanilla kiss**
  Chocolate sponge cake, crispy praline base (*feuillantine*), 70% dark chocolate mousse, and a creamy vanilla center.
  *or*
- **Total Exoticism**
  Creamy passion fruit curd, mango brunoise, and light coconut mousse.

## Drinks Included

- 1/2 bottle of mineral water
- 1/2 bottle of red wine*
- Glass of champagne*

**Paradis Latin cellar selection*