

Eiffel Menu

Starters

« Paté en Croute », beetroot as a condiment

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

or

The Paradis Latin salmon's colors

*Carrot jelly, watercress cream, carrot puree, diced salmon Gravlax,
lemon sabayon and salmon eggs*

or

Pea soup and prawns with passion fruit

*Iced pea soup, organic prawn tartare and yellow zucchini,
seasoned with passion fruit*

Main Courses

“Koulibiac” style salmon, white butter sauce ginger infusion

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

or

Chicken supreme casserole with lemongrass, candied vegetables and lemon balm

*Free-range poultry supreme, turnips, carrots, leeks, button mushrooms and baby onions.
Lemongrass and lemon balm sauce*

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 tile and chive.*

Desserts

The rhubarb and orange blossom bow tie

Orange blossom diplomatic cream and rhubarb compote (gluten-free)

or

The “chocolate-raspberry” bicorne

Chocolate biscuit, feuillantine praline, raspberry confit and chocolate mousse

½ water, ½ red wine*, ½ champagne*

SPRING/SUMMER Menu 2024 – Signed by Guy Savoy