

Prestige Menu

Starters

Foie gras terrine, “red onion-raspberry” condiment

*Foie gras cooked in a terrine with sweet wine and red Kampot pepper,
served with a condiment of red onion and raspberry, toasted bread*

or

Sea bream tian in thin lemon jelly, vegetables « bonne bouille »

*Sliced sea bream cooked in “Cédrón” lemon jelly
Accompanied by cauliflower, carrot, fennel, yellow zucchini and candied grape tomato.
Seasoned by a bouillabaisse vinaigrette with aioli*

or

Ombrine and avocado “coconut milk & lime”

*Jelly base of apple juice and ginger, avocado guacamole, fish ceviche.
Seasoned with lime and Espelette pepper, a coconut milk foam and ink tuile*

Main Courses

Cod fillet with basil, roasted tomato and sauce vierge

*Cod fillet cooked and crusted with herbs, candied tomato with balsamic vinegar,
herb-pequillos and pomegranate virgin sauce, roasted red onions*

or

Monkfish medallions in herb breading, “saffron-pea” rice gratin

*Roasted monkfish medallions with herb crust, served on a rice gratin with saffron and peas,
monkfish juice with saffron*

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

Céleste «Strawberry Rhubarb Passion Fruit »

*Brioche pastry imbibed with Passion fruit, orange and white rum syrup, Passion fruit mascarpone cream,
rhubarb confit, strawberry sorbet, strawberrie*

Or

Ouréa «Initiation of tastes, textures and temperatures around hazelnut and yuzu»

*Yuzu cream, hazelnut smooth cream, hazelnut Chantilly cream, hazelnut mousse biscuit, hazelnut
shortbread, hazelnut sauce, caramelized hazelnuts, lemon pulp, candied Kôchi yuzu, Hermé Lait chocolate*

SPRING/SUMMER Menu 2024– Signed by Guy Savoy, 3* chef