

Gustave Eiffel

Starters

« Poultry and veal » paté with pistachios, beetroot as a condiment

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

or

Colors Paradis

Smoked salmon, horseradish cream, mashed broccoli, salmon eggs and smoked butter sabayon

or

Mushroom velouté, “cauliflower-hazelnut”, crispy Comté cheese

Paris mushroom soup, mashed cauliflower, roasted hazelnuts and “comté-emmental” tuile

Main Courses

“Kouloubiac” style salmon, white butter sauce ginger infusion

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

or

Cocotte “beef & carrots”

Beef chuck cooked in red wine, served with carrots cooked in beef jus.

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 tuile and chive*

Desserts

French Kiss

*Exotic flavour, combawa pineapple sorbet, mango passion fruit insert,
on a ladyfinger biscuit coated in dark chocolate*

or

The pear in the quince

*Whipped pear ganache, quince paste insert, shortbread biscuit. In the shape of a white chocolate cloud and
feather.*

Autumn/Winter Menu 2023-2024 – Signed by Guy Savoy