

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

**"Kouloubiac" 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*

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Menu Printemps/Ete 2022 - Signed by Guy Savoy, chef 3\*  
Spring/Summer menu 2022 – Signed by Guy Savoy, 3\* chef