

MOULIN ROUGE

TOULOUSE-LAUTREC EVENING

Grand "Féerie" Show - 1/2 Bottle of Champagne - Dinner

VALID FROM JUNE 18 TO SEPTEMBER 16, 2026

Thinly sliced swordfish marinated with Mexican spices, cilantro corn salad, tangy pepper gel

or

Roasted quail supremes, crisp lettuce, authentic Caesar dressing, Parmigiano Reggiano, balsamic vinegar dressing, grated bottarga

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Slowly oven-confit salmon, Sardinian fregola risotto in the style of a paella, chorizo emulsion

or

Roasted free-range chicken supreme, lobster tartare, summer vegetables with Kalamata olives, American sauce

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Biscoff Bavarian cream, apricot confit with Pink peppercorn, Savoy sponge cake

or

Light cherry mousse, cherry textures, lemon gel scented with rosewater

Menu conceived and orchestrated by our Chef Arnaud Demerville

The "homemade" dishes are prepared on-site using fresh products.