chez isabelle

## ENTRÉE CHAUDE

***Huîtres gratinées***
*Oysters au gratin with spinach, bacon, butter, anise liqueur and gruyère cheese, finished with a panko crust*

***Aumônière de duxelles de champignons***
*Crêpe purse stuffed with mushroom ragout, thyme cream sauce and baby herb salad*

***Soupe à l'oignon gratinée***
*French onion soup gratinée*

***Tartare de thon***
*Tuna coated in Dijon mustard, seared and hand-cut, served with avocado purée, shallots, lime and ginger vinaigrette, herb salad and a potato gaufrette*

***Mousse de foie gras, dattes et porto***
*foie gras mousse, date and port compote, hazelnut crumble*

***Salade de langouste***
*Lobster tail, crispy rice paper, mixed lettuces, asparagus, bell pepper, radish rondelles, green peas, fresh herbs, Courvoisier cognac hollandaise*

## PLAT PRINCIPAL

***Bar poêlé, émulsion de safran***
*Pan-seared branzino fillet, sautéed spinach, braised leeks, saffron and vanilla emulsion*

***Saumon rôti, beurre blanc au citron***
*Roasted salmon fillet, lemon beurre blanc, green asparagus, green pea purée and fondant potatoes*

***Confit de canard à l'orange***
*Duck leg confit, orange sauce, mashed potatoes and haricots verts*

***Poulet sauce aux morilles***
*chicken breast stuffed with mixed mushrooms and truffled onion, roasted eggplant purée, creamy morel sauce*

***Carré d'agneau provençal***
*Herb-crusted rack of lamb, vegetable ratatouille tartlet and thyme jus*

***Filet mignon***
*Beef tenderloin, foie gras sauce, asparagus and gratin dauphinois*

***Short rib à la bourguignonne***
*Braised beef short rib, reduced jus, glazed pearl onions, bacon and sautéed mushrooms, buttered potato purée*

## DESSERTS

***Crème brûlée à la vanille***
*Vanilla custard with caramelized sugar crust*

***Fondant au chocolat, cœur coulant***
*Chocolate molten lava cake, rosemary ice cream, chocolate crumble*

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.***

***Gluten free dishes***
***Contains dairy and/or eggs***

# PLANT-BASED MENU

## ENTRÉE CHAUDE

***Aumônière de duxelles de champignons***
*Crêpe purse stuffed with mushroom ragout, thyme plant based cream sauce and baby herb salad*

***Soupe à l'oignon gratinée végétale***
*Vegan French onion soup gratinée with plant-based cheese*

## PLAT PRINCIPAL

***Chou-fleur rôti, beurre blanc au citron***
*Roasted cauliflower steak, vegan lemon beurre blanc, green asparagus and fondant potatoes*

***Filet végétal, sauce crémeuse aux cèpes***
*Plant-based steak, cashew and porcini cream sauce, asparagus and fondant potatoes*

## DESSERTS

***Crème brûlée végane à la vanille***
*Coconut and vanilla custard with caramelized sugar crust*

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***Gluten free dishes***
***Food Plant-Based option***

EXCELLENCE
RIVIERA CANCUN MEXICO