

## **ENTRÉES FROIDES**

#### Foie Gras Millefeuille

Caramelized apple, Oporto gelée, candied red fruit

#### Niçoise salad

Seared tuna, green beans, quail eggs, arugula, old mustard vinaigrette

#### & Lobster salad

Lobster tail with asparagus, shallot sauce

## **ENTRÉES CHAUDES**

#### & Escargots à la Bourguignonne

Champagne sauce, fresh mushrooms, garlic butter

#### Spinach quiche

Serrano ham and fennel, accompanied by white sauce with truffle

#### SOUPES

#### Onion soup

Caramelized onion, beef stock, crouton au gratin

#### Cheese cream

Blanc de Blancs reduction

#### **PLATS**

#### Black cod fillet

Eureka lemon, cooked at low temperature, accompanied by mushy pea

#### Lamb chops

Mint jelly and basil, accompanied by a false potato stone

#### Canard à la Bourguignonne

Brussels sprouts and creamy pumpkin

#### Spring chicken cordon bleu

Morbier cheese sauce and caramelized vegetables

#### Filet mignon

Foie gras sauce, asparagus, and gratin Dauphinoise

## **DESSERTS**

Rosemary crème brûlée tart

#### Chocolate crêpe cake

Cocoa and hazelnut cream, blackberry and cheese ice cream

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

<sup>•</sup> Healthy dishes which help in mantaining balanced diet

 $<sup>{\</sup>it \rat{\$}}$  Gluten free dishes

**<sup>■</sup>** Whole Food Plant-Based option

# WHOLE FOOD PLANT-BASED MENU

#### STARTERS

Saffron Arancini
Tomato jelly, pickled squash

► ★ Harissa cauliflower
Tahini, fried capers, and dill

**Artichoke textures**Basil, coconut cream, steamed spinach

### SOUP

**Cashew cream soup**Roasted grapes, crispy onion

#### MAIN COURSES

**► Eggplant**Tomato Chutney, Pistachio, and Thyme Lavosh

 **Grill bao**Lentil mix, sweet and sour slaw, curly potato

#### **DESSERT**

#### Choco peanut

Cocoa sponge, peanut butter cream and 70% chocolate ganache

