

LE
PETIT
PLAISIR

Dinner menu

COLD STARTERS

🍷 *Tuna tartar*

Shoestring fries and shallot dressing

Terrine of foie gras

Orange gelée, raisin bread and red fruits sorbet

HOT STARTERS

Burgundy style snails

With garlic and parsley in phyllo pastry purse

🍷 *Crêpe*

Filled with creamy portobello and tomato compote

SALADS

🍷🍷 *Mixed lettuce*

Crispy goat cheese with prunes, mint and mustard vinaigrette

🍷🍷 *Grilled pears and chicory salad*

Roquefort cheese and apple cider dressing

SOUPS

🍷🍷 *Saint Germain cream soup*

With dry peas, carrot, leek, dried tomatoes and tarragon

🍷 *Jumbo shrimp bisque and scallops*

Flambéed with cognac

FISH

- 🍏🌿 *Grilled salmon*
Vanilla marinated, champagne sauce and crunchy Camargue style rice

- 🌿 *Grouper in sous vide*
Iberic ham broth and saffron, olive oil broadbeans

- 🌿 *Pan seared scallops*
Pumpkin cream, citrus and parsley crust

MEAT

- 🌿🌿 *Grilled beef filet*
Cabernet Sauvignon reduction, mousseline potato purée and truffle oil

- 🌿 *Duck breast with orange sauce*
Wild rice, brussel sprouts

- 🌿🌿 *Bourguignon veal cheek*
Spiced carrot purée, green beans

- Cordon bleu*
Emmenthal cheese and pork ham stuffed chicken breast, breaded and fried, blue cheese sauce, roasted vegetables

🍏 *These are healthy dishes which help in maintaining balanced diet*

🌿 *These are gluten free dishes*

🌿 *This dish contains dairy and/or milk*

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

DESSERTS

- ◉ *Lukewarm chocolate cake*
With mellow heart,
espresso ice cream
 - ◉ *Tarte Tatin*
Lukewarm with vanilla
ice cream
 - ◉🌿 *Crème brûlée*
The classic, vanilla and
crispy caramel on top
 - 🍏🌿 *Fresh fruit plate*
Frosty ice canteloupe and basil
- ◉🌿 Ask for today's homemade
ice-creams
 - 🍏🌿 And sherbets flavors

🍏 *These are healthy dishes which help in maintaining balanced diet*

🌿 *These are gluten free dishes*

◉ *This dish contains dairy and/or milk*

DESSERTS WINE



2 oz

Fortified Wine

DOW'S FINE RUBY, PORT,

\$10*

Douro

DOW'S FINE WHITE, PORT,

\$10*

Douro

GRAHAM'S TAWNY 10 YEARS, PORT,

\$15*

Douro

GRAHAM'S TAWNY 20 YEARS, PORT,

\$20*

Douro



2.5 oz

Sweet White Wine

MOULTON CADET RESERVE, Sauternes,
Semillon, Sauvignon Blanc, Bordeaux, 375 ml

\$80

\$15*

CASA MADERO, COSECHA TARDÍA,
Semillon, Gewurztraminer, Valle Parra, 375 ml

\$45

\$10*

MONTE XANIC, COSECHA TARDÍA,
Chenin Blanc, Baja California, 375 ml

\$60

\$10*

CASTELLO DI BROLIO, BARONE RICASOLI
VIN SANTO, Malvasia, Trebbiano, Sangiovese,
Toscana, 500 ml

\$140

\$20*

RECIOTO DELLA VAPOLICELLA BERTANI,
Corvina Veronese, Merlot, Rondinella, Veneto
DOCG 500 ml

\$100

\$15*

*Price per glass

Whole Food Plant-Based Menu

STARTERS

*Crispy vegan cashew
cheese “Bonbons”*

Shallot dressing, black
olive tapenade and creamy
beetroot

☛ *Portobello confit*

And sweet & sour cherry
tomato compote

SALADS

Mixed lettuce

With roasted pears, walnuts
and apple cider dressing

Alsacian potato salad

With onion, parsley, wine
vinegar and Dijon
mustard sauce

CREAM

☛ *Carrot Cream*

With ginger foam

MAIN COURSES

BBQ “meat” pie

With a mix of sweet potato,
mushrooms, bell pepper,
walnuts, chickpeas and panko
with a barbecue glaze, oven
and serve with ratatouille

Lentil and beans “steak”

Cauliflower rice, red wine
and beet reduction



finest

PLAYA MUJERES, MEXICO