LE PETIT PLAISIR

Dinner Menn

ENTRÉES FROIDES

Foie Gras Millefeuille

Caramelized apple, Oporto gelée, candied red fruit

Niçoise salad

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

Jumbo shrimp tails with asparagus, shallot sauce

ENTRÉES CHAUDES

Se 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

Au gratin with a selection of cheeses

Cheese cream

Blanc de Blancs reduction

Gluten free dishes

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

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

$\textbf{\textit{\&}} \textit{ Gluten free dishes}$

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Mant-Based Menn

ENTRÉES

- **Fire avocado**Quelites, habanero ash, pepper paté
- Rosemary confit tomato, black olive, onion paté
- Gochujang, BBQ, sweet potato fries

SOUPE

Potato and leek cream

PLATS

Beans & mushrooms tetela

Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce

 Mushroom crêpes
Creamy poblano sauce, sweet corn,spring onion, green beans

DESSERT

Red velvet

Eggless red velvet sponge with vanilla plant-based cream and red berry compote

- Healthy dishes which help in mantaining balanced diet
- ${\it \&}$ Gluten free dishes
- Whole Food Plant-Based option

