

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

🍷 *Lobster 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 or/and 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*

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## DESSERTS WINE



2 oz

### *Fortified Wine*

DOW'S FINE RUBY, PORT,  
Douro

\$10\*

DOW'S FINE WHITE, PORT,  
Douro

\$10\*

GRAHAM'S TAWNY 10 YEARS, PORT,  
Douro

\$15\*

GRAHAM'S TAWNY 20 YEARS, PORT,  
Douro

\$20\*



2.5 oz

### *Sweet White Wine*

MOUTON 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

*DISHES WITH CHEESE MADE WITH  
ANIMAL MILK WILL BE REPLACE  
BY A VEGETAL ORIGIN CHEESE*



**finest**

PLAYA MUJERES, MEXICO