LE
PETIT
PLAISIR

Dinner Menu

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

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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

finest
PLAYA MUJERES, MEXICO