

LE
PETIT
PLAISIR

Dinner Menu

ENTRÉES FROIDES

Foie Gras Millefeuille

Caramelized apple, Oporto
gelée, candied red fruit

🍏🥗🌿 *Niçoise salad*

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

🦐🥗🌿 *Jumbo shrimp salad*

Jumbo shrimp with asparagus,
shallot sauce

ENTRÉES CHAUDES

🦪 *Marinated mussels*

Dill oil and Pernod, creamy
peas and crispy bread with
saffron aioli

🥧 *Lorraine quiche*

Spinach, brie cheese, phyllo
dough and fennel sauce

SOUPES

🦪 *Onion soup*

Gratinated 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 pea puree

🍷 *Lamb rack*

Mint jelly and basil, accompanied by a false potato stone

🌿 *Canard à la Bourguignonne*

Brussels sprouts and creamy pumpkin

🍷 *Cordon bleu chicken breast*

Morbier cheese sauce and caramelized vegetables

🍷🌿 *Tournedo Rossini*

Asparagus and gratin Dauphinoise

DESSERTS

🍷 *Rosemary crème brûlée tart*

🍷 *Chocolate crêpe cake*

Cocoa and hazelnut cream, blackberry and cheese ice cream

🌿 *Gluten free dishes*

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Whole Food Plant-Based Menu






ENTRÉES

-   *Fire avocado*
  Quelites, habanero ash, pepper paté
-   *Cherry tartine*
Rosemary confit tomato, black olive, onion paté
-   *Cauliflower boneless*
  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 maintaining balanced diet*
-  *Gluten free dishes*
-  *Whole Food Plant-Based option*
-  *Contains dairy and/or milk*
-  *Spicy dishes*