

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*

Caramelized onion, beef stock, crouton au gratin

🍏 *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*
Foie gras sauce, 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*