



MOULIN ROUGE[®]

SOIRÉE PRESTIGE

Dinner and Show at 7pm

Menu

Frivolités, Amuse-Bouche



Hen Egg

Confit with beetroot / smoked eel / market gardener celery / Granny Smith
or

Obsiblu Prawn

Raw marinated / textured grapes / radish / avocado
or

Duck

Carpaccio marinated in sea lettuce/ foie gras with calvados/ Belon oyster/ crisp Lace Crepe



Bigorre Black Pig

Neck confit at 56°C / roots vegetables / pears / tonka bean
or

Racan Pigeon

Snacked breast / confit Leg/ homemade merguez from offal/ cucumber
or

Scorpionfish

Low-temperature cooking/ smoked octopus shavings/ smoked scamorza agnolottis/ brocolinis sesame-wasabi



Cheese

Marie Quatrehomme selection / fruit paste / dried fruits bread
or

Saint-Maure de Touraine Cheese

Ice cream / rye crumble / bloody mary tomato water



Fig

Roasted / natural green / yoghurt sorbet/ lavender
or

Mirabelle Plum

Raw and cooked / croissant puff pastry / brandy sorbet / lemon tree leaf
or

Chocolate

Komuntu 80%/ sorbet cassis / spritz à la liqueur St-Germain
Komuntu 80% / blackcurrant sorbet/ spritz with St-Germain liqueur



Mignardises

1/2 bottle of Champagne or Wine

Privileged Seating

Included : Personalized menu, Priority access, Cloakroom, Welcome Champagne Rosé Prestige,
Programme of the show, a Selection of Macaroons, Gift
Necessary booking 24h minimum before the day of your choice.