

GUSTAVE EIFFEL MENU

STARTERS

« Poultry and veal » paté with pistachios, beetroot as a condiment

*Free-range poultry, veal breast, foie gras and pistachios in a shortbread crust,
served with a cooked beetroots tartare*

or

Colors Paradis

Smoked salmon, horseradish cream, mashed broccoli, salmon eggs and smoked butter sabayon

or

“Cucumber-yogurt” gazpacho, tarama wasabi and bottarga

*Cucumber juice and yogurt soup, diced cucumber, tarama wasabi quenelle,
bottarga and crispy poppy seeds tuile*

MAIN COURSES

“Kouloubiac” style salmon, white butter sauce ginger infusion

Salmon fillet, rice, spinach and organic eggs baked in puff pastry

or

Navarin of lamb with sage and candied lemon

*Stewed lamb shoulder, turnips, carrots and spring onions
seasoned with “sage, anchovy, olive” oil. Candied lemon on top*

or

Multicolored vegetables, perfect egg and parmesan

*Cooked vegetables: mashed artichoke, multicolored carrots, yellow beets, candied tomatoes, leeks,
multicolored radishes, and turnips. An organic egg cooked at 64°, parmesan tuile and chive*

DESSERTS

French Kiss

Whipped ganache flavored with bergamot and raspberry insert

or

French Cancan

*Ladyfinger biscuits, rhubarb and blackcurrant sorbet,
meringue in the shape of a dress upside down and chocolate legs*

Spring/Summer Menu 2023 – Signed by Guy Savoy