

PRESTIGE MENU

STARTERS

Foie gras flower of Paradise

*Flower-shaped foie gras, white cabbage salad with pomegranate molasses,
Espelette pepper and toasted sourdough bread*

or

Sea bream and spring vegetables like a ceviche

*Diced sea bream with coconut milk, Espelette pepper, lime and olive oil,
accompanied by cauliflower, mushrooms, leeks and coriander*

or

Crab-Avocado in fine shellfish jelly, squid ink tuile

*Remoulade of avocado and crab, shellfish jelly, Granny Smith apple and
mixture of cress: shizo, radish cress and nasturtium flower*

MAIN COURSES

Herbal crusted back of cod, roasted tomato and virgin sauce

*Herbal crusted cod back, tomato confit with balsamic, herb-pequillos virgin sauce,
pomegranate, roasted red onions*

or

Monkfish with green curry, fregola sarda with peas like a risotto

*Monkfish medallions marinated in green curry, fregola sarda pasta and peas cooked like a risotto,
a hint of tarragon, green curry fish stock*

or

Paradis Wellington "served rare"

*Beef fillet, Paris mushroom duxelles, cecina (beef ham) in puff pastry
Baked rare, beef jus with port*

DESSERTS BY PIERRE HERMÉ

Montebello

*Creamy pistachio cream, pistachios, pistachio whipped cream, Infinite pistachio shortbread dough,
strawberry coulis, fresh strawberries, strawberry sorbet, macaron biscuit*

or

Orphéo

*Creamy Belize chocolate cream, hazelnut whipped cream, Infinite chocolate shortbread pastry, Belize
chocolate cold sauce, caramelized hazelnuts, puff pastry hazelnut praline, Belize chocolate chips*

Spring/Summer Menu 2023 – Signed by Guy Savoy