

MENU HIVER 2022-2023



PARIS
SEINE

M E N U

STARTER

- Seared sea scallops with leek compote, shellfish jus
- Lightly cooked foie gras, grape compote, orange marmalade with pecan financier
- Cream of red kuri squash, chestnuts, roasted squash seeds 

MAIN COURSE

- Suprême of young guinea hen, smashed potatoes, fricassee of local mushrooms, vin jaune sauce
- Fillet of sea bream, parsnip mousseline, honey-roasted carrots with thyme
- Steak with shiitake mushrooms and small cauliflower soufflé (+€9)
- Polenta with truffles, seasonal vegetable medley 

CHEESE

- Cheese platter (+8€)

DESSERT

- Chocolate finger cake
- Wild berry cheesecake with berry coulis
- Pear and chocolate crumble 

*(subject to health context)

