

SOIRÉE PLUME - from €130

Prawns marinated in olive oil with beetroot and horseradish tartare

Or Fine cream of green lentils, pistachio panna cotta and smoked duck breast

Pike and salmon mousseline, wild mushroom and leek fondant, lobster sauce

Or Farmhouse chicken supreme, foie gras jus and polenta with dried fruit and chestnuts

" Guanaja " chocolate square and tonka bean cream

Or Coffee, mascarpone and walnut dessert cake

No drinks included

SOIRÉE ÉTOILE - from €170

Prawns marinated in olive oil with beetroot and horseradish tartare

Or Fine cream of green lentils, pistachio panna cotta and smoked duck breast

Pike and salmon mousseline topped with a tarragon crisp, wild mushroom and leek fondant, and lobster sauce

Or Farmhouse chicken supreme, foie gras jus and polenta with dried fruit and chestnuts

" Guanaja " chocolate square and tonka bean cream

Or Coffee, mascarpone and walnut dessert cake

A glass of champagne + 1/2 bottle of wine*

SOIRÉE CHAMPS-ÉLYSÉES - from €195

Duck foie gras with grilled sesame seeds, mango and passion fruit jus

Or Flaked crab with lemon zest and crispy vegetable tabbouleh

Or Crayfish fricassee and chicken oyster, served with ravioles de Royans

Duckling fillet with honey and timut pepper sauce, salsify in jus and stuffed shallot

Or Veal with ginger confit and caramelised chicory tart

Or Scallops with seaweed jus and parsnip and pumpkin mousseline

Meringue with whipped cream and chocolate sauce

Or Coconut Vacherin cake with winter fruit coulis

Or Almond cake served with pear sorbet, roast pear and an exotic fruit coulis

1/2 bottle of champagne Brut 1er cru*

Maison **LENÔTRE** creations
PARIS

SOIRÉE TRIOMPHE - from €300

Vip direct access, privileged seating, aperitif, programme of the show, mineral water, coffee and sweet petits fours

Appetiser :

Lightly seared scallops and truffle-infused parsnip royale

Pan-fried duck foie gras, pot-au-feu vegetables and tapioca

Or Lobster medallion, shellfish and aniseed coulis, pomelo and avocado supreme

Beef fillet with cognac, stuffed gougères, and potato and truffle cappuccino

Or Sea bass with shellfish and coriander jus, vegetables in puff pastry

Passion fruit Bundt cake

Or Chocolate truffle

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1/2 bottle of champagne Ruinart or Taittinger*