

SOIRÉE PLUME - From €130

Prawns with red pesto and tomato, chilled Niçoise vegetable soup

Or Gravlax-style marinated salmon, colourful pickles in balsamic vinegar and egg mimosa

Sea bream with an aniseed shellfish coulis, quinoa with summer vegetables and Rougail tomato sauce

Or Guinea fowl supreme with rosemary, courgette aioli and polenta with black olives

Chocolate and apricot duo with a light almond cream

Or Strawberry dome

No drinks included - drinks on request

SOIRÉE ÉTOILE - From €170

Prawns with red pesto and tomato, chilled Niçoise vegetable soup

Or Gravlax-style marinated salmon, colourful pickles in balsamic vinegar and egg mimosa

Sea bream with an aniseed shellfish coulis, quinoa with summer vegetables and Rougail tomato sauce

Or Guinea fowl supreme with rosemary, courgette aioli and polenta with black olives

Chocolate and apricot duo with a light almond cream

Or Strawberry dome

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

SOIRÉE CHAMPS-ÉLYSÉES - From €195

Green asparagus panna cotta, fraîcheur of crab with basil

Or Foie gras with pistachio crisp and chocolate nibs, strawberries confit in balsamic vinegar

Or King prawns in lemon oil, colourful tomatoes and mozzarella rosette and a spicy gazpacho

Cod curry with coconut milk and exotic risotto with squid spiced with Espelette pepper

Or Caramel-glazed duckling fillet, peaches with verbena and a potato rosette

Or Roast veal with Herbes de Provence, stuffed courgette and gnocchi with olives and pine nuts

Chocolate-raspberry summer millefeuille

Or Vacherin cake with strawberry coulis, basil whipped cream and crisp meringue

Or Creamy semolina pudding, cherries jubilee and almond crunch

1/2 bottle of champagne Brut 1^{er} cru*

Creations Maison **LENÔTRE**
PARIS

SOIRÉE TRIOMPHE - From €300

Vip access pass, programme, mineral water, aperitif, coffee and sweet petits fours.

Appetizer : Bouillabaisse gelée with saffron and tobiko pearls

Pan-fried foie gras with melon and smoked duck breast shavings and a Banyuls jus

Or Lobster medallion, avocado and watermelon tartare, light tangy bisque with sherry

Sea bass stuffed with herbs and lemon confit with a Meunière jus, caramelised artichoke and fennel

Or Roast fillet of beef, sauce vierge provençale with chanterelle mushrooms,

thin-crust tart with aubergine caviar and sweet bell peppers

Apricot soft cake, compote and coulis

Or Strawberry parfait with strawberry compote, hint of candied ginger and warm Madeleine sponge cake

1/2 bottle of champagne Ruinart or Taittinger*

Creations Maison
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