

LUNCH MENU (subject to change)

STARTER

Mi-cuit of foie gras, pistachio cookie,
yellow kiwi brunoise, pomelos, mandarin compote

or

Snacked scallops, broccoli mousseline, champagne sauce

MAIN COURSE

Yellow poultry supreme, mashed sweet potato, carrot mikado, orange reduction

or

Sea bass fillet, Mediterranean spelt, shellfish jus

or

Piece of beef, apple and chestnut soufflé, Shitaké, Bordelaise sauce (+9€)

CHEESE

Cheese platter (+8€)

DESSERT

Saint Honoré revisited, caramel coulis or Our chocolate passion Eiffel Tower

VEGETARIAN MENU

STARTER

Cream of mushroom soup, crispy lentils, parsley oil

MAIN COURSE

Seasonal vegetable casserole, mashed potatoes with truffles

DESSERT

Rice pudding with coconut milk, pineapple and mango

CHILD MENU

STARTER

Salmon puff pastry

MAIN COURSE

Yellow poultry suprême, mashed potatoes, orange reduction

DESSERT

Eiffel Tower chocolate passion

