

Menu Toulouse-Lautrec (subject to change) :

Starters:

Eggplant in Different Textures: Candied with Miso, Aubergine Caviar with Smoked Olive Oil, Mushrooms, Spiced Home-made Beef Ham

or

Thin Slices of Swordfish like a Leche del Tigre, Coconut-Lime Cream, Grilled Corn Coulis

Main:

Pan-fried Veal Fillet Roasted then Glazed in its own Juice, Baby Spinach Leaves, Grenaille Potatoes, Roasted Hazelnuts, Pumpkin Espuma

or

Grilled Stone Bass Steak, Risotto of Black Rice, Mushrooms, Smoked Bacon Emulsion

Desserts:

Like a Paris-Brest, Choux Bun Filled with Praline Almond and Hazelnut Cream, Tangy Mandarin

or

Moist Honey Biscuit, Figs in Various Ways, Citrus-Flavoured Bavarian Cream, Balsamic Vinegar Gelatine

Drinks:

1/2 Bottle of wine

(Vegetarian and Vegan menus on request at Moulin Rouge)

