



Menu Gustave Eiffel

Starters

« Poultry and veal » paté with pistachios, beetroot as a condiment

Free-range poultry, veal breast, foie gras and pistachios in a shortbread crust, served with a cooked beetroots tartare

or

Colors Paradis

Smoked salmon, horseradish cream, mashed broccoli, salmon eggs and smoked butter sabayon

or

“Cucumber-yogurt” gazpacho, tarama wasabi and bottarga

Cucumber juice and yogurt soup, diced cucumber, tarama wasabi quenelle, bottarga and crispy poppy seeds tuile

Main courses

“Kouloubiac” style salmon, white butter sauce ginger infusion

Salmon fillet, rice, spinach and organic eggs baked in puff pastry

or

Navarin of lamb with sage and candied lemon

Stewed lamb shoulder, turnips, carrots and spring onions seasoned with “sage, anchovy, olive” oil. Candied lemon on top

or

Multicolored vegetables, perfect egg and parmesan

Cooked vegetables: mashed artichoke, multicolored carrots, yellow beets, candied tomatoes, leeks, multicolored radishes, and turnips. An organic egg cooked at 64°, parmesan tuile and chive

Desserts

French Kiss

Whipped ganache flavored with bergamot and raspberry insert

or

French Cancan

Ladyfinger biscuits, rhubarb and blackcurrant sorbet, meringue in the shape of a dress upside down and chocolate legs

Mineral water
1/2 bottle of wine
1/4 bottle of Champagne