



Menu Prestige

Starters

Foie gras flower of Paradise

Flower-shaped foie gras, white cabbage salad with pomegranate molasses, Espelette pepper and toasted sourdough bread

or

Sea bream and spring vegetables like a ceviche

Diced sea bream with coconut milk, Espelette pepper, lime and olive oil, accompanied by cauliflower, mushrooms, leeks and coriander

or

Crab-Avocado in fine shellfish jelly, squid ink tuile

Remoulade of avocado and crab, shellfish jelly, Granny Smith apple and mixture of cress: shizo, radish cress and nasturtium flower

Main courses

Herbal crusted back of cod, roasted tomato and virgin sauce

Herbal crusted cod back, tomato confit with balsamic, herb-pequillos virgin sauce, pomegranate, roasted red onions

or

Monkfish with green curry, fregola sarda with peas like a risotto

Monkfish medallions marinated in green curry, fregola sarda pasta and peas cooked like a risotto, a hint of tarragon, green curry fish stock

or

Paradis Wellington "served rare"

Beef fillet, Paris mushroom duxelles, cecina (beef ham) in puff pastry. Baked rare, beef jus with port

Dessert by Pierre Hermé

Montebello

Creamy pistachio cream, pistachios, pistachio whipped cream, Infinite pistachio shortbread dough, strawberry coulis, fresh strawberries, strawberry sorbet, macaron biscuit

or

Orphéo

Creamy Belize chocolate cream, hazelnut whipped cream, Infinite chocolate shortbread pastry, Belize chocolate cold sauce, caramelized hazelnuts, puff pastry hazelnut praline, Belize chocolate chips

Mineral water

1/2 bottle of wine

1/4 bottle of Champagne