

ENTRÉES FROIDES

Foie Gras Millefeuille

Caramelized apple, Oporto gelée, and candied red fruit

Niçoise salad

Seared tuna, green beans, quail eggs, arugula, and old mustard vinaigrette

Jumbo shrimp salad

Jumbo shrimp with asparagus and shallot sauce

ENTRÉES CHAUDES

Escargots à la Bourguignonne

Champagne sauce, fresh mushrooms, and garlic butter

Spinach quiche

Serrano ham and fennel, accompanied by white sauce with truffle

SOUPES

Onion soup

Gratinated with a selection of cheeses

Cheese cream

With Blanc de Blancs reduction

PLATS

⊗ Black cod fillet at low temperature

With Eureka lemon, cooked at low temperature, accompanied by mushy pea

Lamb chops

Mint jelly and basil, accompanied by a false stone of potato

Canard à la Bourguignonne

Brussels sprouts and creamy pumpkin

Spring chicken cordon bleu

Morbier cheese sauce and caramelized vegetables

Filet mignon

Foie gras sauce, asparagus, and gratin dauphinoise

DESSERTS

Rosemary crème brûlée tart

Chocolate crepe cake

Cocoa and hazelnut cream, blackberry ice cream, and cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

[•] These are healthy dishes which help in mantaining balanced diet

These are gluten free dishes

[■] Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

ENTRÉES

- Aguacate fuego
 - Quelites, habanero ash, pepper paté
- **Cherry tartine**Rosemary confit tomato, black olive, onion paté
- **Boneless de coliflor**Gochujang BBQ, served with sweet potato fries

SOUPE

Potato and leek cream

PLATS

№ *•* Beans & mushrooms tetela

Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce

Mushroom crêpes

Creamy poblano sauce, sweet corn, spring onion, green beans

DESSERTS

Red velvet

Eggless red velvet sponge with vanilla plant-based cream and red berry compote

