chez isabelle

ENTRÉES FROIDES

Foie Gras Millefeuille Caramelized apple, Oporto gelée, candied red fruit

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

Iumbo shrimp salad Jumbo shrimp with asparagus, shallot sauce

ENTRÉES CHAUDES

Secargots à la Bourguignonne Champagne sauce, fresh mushrooms, garlic butter

Spinach quiche Serrano ham and fennel, accompanied by white sauce with truffle

SOUPES

Onion soup Au gratin with a selection of cheeses

Cheese cream Blanc de Blancs reduction

PLATS

Black cod fillet Eureka lemon, cooked at low temperature, accompanied by mushy pea

Lamb chops Mint jelly and basil, accompanied by a false potato stone

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 crêpe cake Cocoa and hazelnut cream, blackberry and cheese ice cream

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

- \bullet Healthy dishes which help in mantaining balanced diet
- Soluten free dishes
- Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

ENTRÉES

🔊 🍎 Fire Avocado Quelites, habanero ash, pepper paté

🔍 🍎 Cherry tartine Rosemary confit tomato, black olive, onion paté

Cauliflower boneless Gochujang, BBQ, 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



