



GRANDE DAME MENU

Choose an option for the starter, the main dish and the dessert

STARTER

Escabeche-style colourful cauliflower and kale with French Baeri caviar

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Maison Lenôtre pâté-en-croûte, red chicory leaves with mustard, hazelnuts and parsley

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Cream of red kuri squash, duck foie gras, chestnuts and spring onion greens

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Smoked trout on a celeriac and apple remoulade with trout roe

FIRST DISH

Maison Lenôtre pie with Japanese mustard greens and rich jus

SECOND DISH

Bourguignon-style blue lobster stew with new potatoes and Île-de-France mushrooms

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Scallop moelleux with leek fondue, nutmeg and butternut squash

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Veal breast glazed in jus, crispy Camargue rice and spring carrots

DESSERT

"Saint-Nectaire Fermier PDO", "Comté PDO" and
"Sainte-Maure de Touraine PDO" cheeses

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Green apple shortbread tartlet with shiso flower white ganache

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Viennese-style chocolate cream with cacao nib nougatine

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Floating island with black berries, blackcurrant gel and custard sauce
with Ferme des Clos honey

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Belle-Hélène finger with chocolate sabayon sauce and confit pears

MIGNARDISES

DRINKS

Glass of Champagne Devaux

1/2 bottle of filtered water, still or sparkling - Castalie

Three glasses of wine :

AOC Saint-Emilion Château Belle Assise Coureau

AOC Saint-Véran Domaine Innocenti

AOC Côtes-de-Provence - Love by Léoube

Coffee or Tea : Grande Réserve Richard; Kusmi Tea Paris

Excessive alcohol consumption is dangerous for your health. Please drink responsibly.