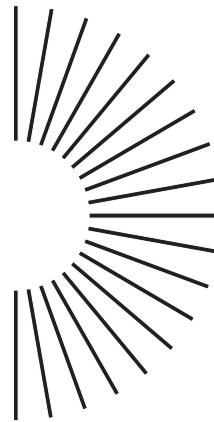


LA CÔRTE FROM 12:00^{PM} TO 3:00^{PM}

STARTER/RÔST/DÉLICE MENU 58€



—
STARTERS
—

- Chilled camus artichoke, truffed vinaigrette 
18
- Rabbit and dried plum terrine, grilled bread
20
- Poached egg, green lentils from Le Puy and country bacon 
18
- Smoked salmon, horseradish and lemon cream 
MENU SUPPLEMENT 5
22
- Mushroom velouté, hazelnut oil and confit duck foie gras 
20
- Brioche sausage, Port sauce
20

—
RÔST
—

- Cauliflower gratinated with Comté, watercress coulis 
28
- Sea bass in it natural way, red kuri squash,
grenobloise garnish 
36
- Roasted Guinea fowl,
braised lettuce and herb zabaglione
32
- Beef tenderloin ‘à la Rossini’, tiny potatoes, cooking jus
MENU SUPPLEMENT 20
50
- Coquillettes pasta,
ham/Comté/tuber melanosporum truffle 
30
- Well seasoned beef tartare, crispy potatoes
30

 can be adapted into a vegetarian dish

PRINCE & PRINCESS

UNDER 10 YEARS OLD

15

- Ham coquillettes pasta
OR
Chicken crisps, tartare sauce, French fries
OR
Fish fingers, seasonal vegetables
AND
Three vanilla ice cream
OR
Chocolate mousse
OR
Chocolate and vanilla cake

—
DÉLICES
—

ICE CREAM AND SORBET

10

- Three vanilla ice cream *INDONESIAN, TAHITI, OUGANDAI*
Ecuador milk chocolate ice cream
Pistachio praline ice cream
Grapefruit and vermouth sorbet
Daily ice cream or sorbet *PLEASE ASK A MEMBER OF OUR TEAM*

OUR SOUFFLÉ

(JUST) A 10 MINUTE WAIT

Fig

16

MENU SUPPLEMENT 2

LES VERSAILLOISES

14

- Bespoke Versailles *PLEASE ASK A MEMBER OF OUR TEAM*
Rum baba, lightly whipped vanilla ice cream
Le Louis XIV, chocolate from our Manufacture,
almond-hazelnut praliné
Vanilla millefeuille
Pistachio and orange blossom Saint-Honoré

