

BRASSERIE



DE PARIS

Tour de France Degustation Menu

R750pp | Add French wine pairings R375pp

Hors d'Oeuvre

Soupe Vichyssoise, Pommes Soufflé, Chive Oil, Truffle Cream

Domaine de Margalleau Vouvray Sec 2022 (Loire)

Poisson

Salmon Meunière; Norwegian Salmon, Pommes Fondant, Brussels Sprouts,
Fine Beans, Brown Butter & Caper Sauce

Edouard Delaunay "Septembre" Chardonnay 2021 (Burgundy)

Foie Gras

Foie Gras, 20y/o Balsamic of Modena, Spekboom, Cranberry,
Rooibos, Pain d'Épices

Carmes de Rieussec Sauternes 2012 (Bordeaux)

Granita

Plat Principal

Beef Fillet, Sauce Bordelaise, King Oyster Mushroom, Caramelized Baby
Onion, Roasted Cauliflower Puree, Pickled Baby Beetroot

Chateau Larroque Bordeaux Superieur 2018 (Bordeaux)

Le Fromage

Selection of Cheeses, Crostini, Fruit, Preserves

Viole du Pape Père Anselme Côtes du Rhône 2019 (Rhône)

Le Dessert

Vanilla Pod Crème Brûlée

Domaine de Clayou Coteaux du Layon 2021 (Loire)

Available for orders Tuesdays 18h00-20h30 & Wednesdays to Saturdays 12h00-13h30 & 18h00-20h30

Tasting menu is only available to the whole table and cannot be combined with other menus.

Please inform your waiter of any dietaries or allergies. Kindly note that we are not a child-friendly restaurant.