

BRASSERIE



DE PARIS

Degustation Menu

R795pp | Add wine pairings R495pp

Amuse Bouche

La Soupe

Tomato & Strawberry Gazpacho, Basil Oil, Provençale Brunoise

Coquille

Seared Scallop, Cauliflower, Chicken Jus, Red Cabbage Pearls,
Lemon, Garlic Crisp

Sorbet

Le Canard

Duck, Exotic Mushrooms, Polenta, Sour Cherry Reduction

Plat Principal

Beef Rossini; Beef Fillet, Duck Liver Parfait, Pommes Anna,
Pickled Red Onions, Carrot, Sugar Snap Peas, Cherry Tomato, Truffle Jus

L'Avant-Dessert

Figs, Chèvre, Balsamic Reduction, Parma Ham, Walnut, Fennel

Le Dessert

Dark Chocolate, Orange, Ginger, Praline, Earl Grey

Mignardise