

Le Café des Artistes

Starter

Carpaccio veal chuck, cesar sauce and fried capers

Creamy burrata, pea and mint velouté, ham crisps

Duck foie gras, smoked duck breast, rhubarb, apple, shallot - 5€ supplement

Tartar of sea bass, beetroot sorbet

Main course

Catch of the day, candided Parisian carrots, spinach and lobster bisque

Roasted pollack with herbs, stuffed courgette and Noilly prat

Fillet of duckling a la plancha, mashed potatoes, shallot confit and cherry jus

Pork loin confit, aubergines, cherry tomatoes and tarragon jus

 Chanterelles risotto and cebetes

Dessert

Floating island with vanilla pod

Chocolate millefeuille

Lemon tart

Please select a single menu for all guests, for all meals

Meat origin: Duck & Prok - France