



Brasserie Menu

Amuse Bouche

Scallop Mousseline with kipper foam and fried quails egg

Entrée

Warm Parmesan and Truffle Custard, Spinach Tuiles
Cauliflower Croquette with Toasted Pine Nut and Cauliflower Foam

Crisp Pressed Cinnamon Spiced Duck Confit, Sweet Miso Glaze with
Roasted Onions and Garlic

Main Course

Poche Roast of Rose Veal and Slow-Braised Veal Cheek
with Morels, Lentils, Quinoa and Pumpkin Cream

Seaweed Butter Poached Cod with Asian Shellfish Consommé
Shrimp and Tapioca Dumplings

Pre-Dessert

Rose Jelly Sphere with Pistachio Cream Paste

Dessert

Chocolate Puff Pastry Mille Feuilles with Amaretto Cream
Macerated Cherries, Chocolate Sorbet and Almond Ice Cream.

Pear and Chestnut Tarte Tatin with Chestnut Ice Cream
Calvados Anglaise and Candied Walnuts

Alan White et son equipe aux fourneaux