

## Winter Tasting

### Artichoke heart with truffles and poached foie gras, **Parmesan cheese foam**

Artichoke, foie gras and truffle : a true Lyonnaise legend ! With crispness, tenderness, and delicate aromas, the Parmesan adds a final touch of grace. The presentation is free, while the spirits remains : a dish crafted to delight the most demanding palates.

### Roasted saddle of venison with vanilla butter, **Bitter leaf salad and ginger**

The noble character of venison enhanced by the aromatic brilliance of vanilla and ginger, brought to life by the gentle bitterness of Treviso *raddichio*. A powerful and deliberate contrast.

### Oven-baked Panna Cotta, **Blackcurrent and blueberry juice with olive oil, autumn blossom and almond ice cream**

A final nod to the Italian peninsula, with an aromatic composition of berries and almond for a refreshing, delicate and elegant finish.

**88 €**

*Available for lunch, from Monday to Friday*

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# Cuisine brève, au comptoir

12



12

PAVILLON

PARIS

12