

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

12

Cuisine brève, au comptoir

12



12

PAVILON

12

PARIS