

TEMPLE & CHAPON

STARTERS

Pâté en croûte

veal, foie gras, pistachios and mushrooms 19

Sea bream carpaccio

lemon virgin olive oil, black garlic, grapes, and hazelnuts23

Lobster roll

brioche, avocado and honey mustard..... 31

VGE truffle soup

chicken broth, foie gras, truffle and seasonal vegetables in a golden crust
"We break the crust Mr President", Paul Bocuse.....32

Pulled pork tacos

pulled pork, red cabbage, crispy corn, jalapeño and barbecue sauce 16

Endive salad

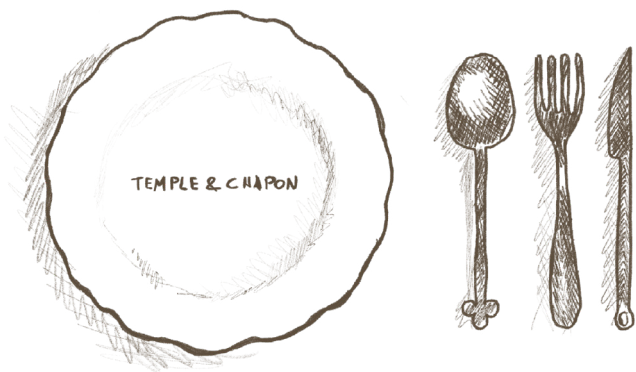
crisp endives, apples, walnuts, Stilton and mustard vinaigrette 18

Beef filet tartare

little gem lettuce23

Crispy shrimps

Macallan whisky cocktail sauce..... 21



SIDE DISHES

Lettuce heart, lemon olive oil.....7

Sauté of wild forest mushrooms.....7

French fries.....7

Seasonal vegetables7

Mashed potatoes, olive oil.....7

Roasted sweet potatoes, toasted pumpkin
seeds and Cajun spices7

DESSERTS

Paris New York

crunchy choux and creamy pecan ganache 15

Peanut Butter Cheesecake

Madagascar vanilla ice cream 14

Mont-blanc

meringue, chestnut cream and blackcurrant sorbet..... 15

Banana split

salted butter caramel, cookie, warm chocolate sauce 13

Apple Pie

thin apple tart with caramelized apples and Isigny cream 15



SEAFOOD

Oysters «Les Perles de l'Impératrice»

Joël Dupuch N°4
PER 3 OR 6 14/23

Oysters «Gillardeau»

N°4
PER 3 OR 6 15/24

Oysters Rockefeller

oven-baked oysters, spinach and aged cheddar 16

Caviar brioche

Oscietra Kate & Kon caviar17/piece

Kate & Kon Oscietra caviar, 50g box

potato wafers and sour Isigny cream 140

MAINS

Lobster Salad

treviso, lettuce, avocado, grapefruit and turmeric vinaigrette
half lobster35
whole lobster65

Pot Pie

roasted seasonal vegetables in a crust, crunchy cabbage salad 31

Caesar Salad

grilled chicken, “Bellota-Bellota” smoked anchovies, parmesan and bacon.....29

Lobster linguini

Espelette pepper bisque..... FOR TWO 79

Sole meunière or grilled

lemon brown butterPRICE ACCORDING TO ARRIVAL

Barbecued catch of the day

crispy kale and lemony emulsion42

Scallops

butternut ravioli with crispy bacon, grilled chestnuts and red chili emulsion.44

Guinea fowl supreme

Vin Jaune sauce and wild forest mushrooms.....43

Angus beef filet

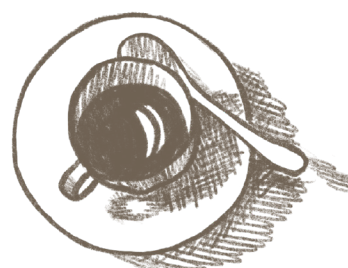
black pepper sauce49
rossini, pan-fried foie gras59

Grilled rump steak

confit shallots.....39

Pork Ribs

confit Limousin pork, barbecue sauce32





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