

TEMPLE & CHAPON

STARTERS

Pâté en croûte

veal, foie gras, pistachios and mushrooms 19

Red tuna

sesame-yuzu vinaigrette, spinach sprouts and chickpea espuma23

Meagre carpaccio

extra-virgin olive oil, zucchini and lime 18

Chopped Salad

stracciatella, bulgur, avocado, green peas, fava beans,
almonds and pomegranate vinaigrette..... 17/25

Lobster roll

soft brioche, avocado and honey mustard29

Crab cake

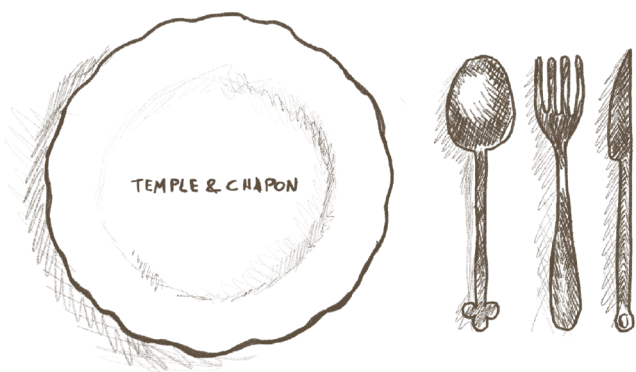
crabmeat, celery remoulade and Granny Smith apple26

White Asparagus

orange Maltese sauce.....23

Beef filet tartare

baby gem lettuce24



SIDE DISHES

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

Creamed spinach7

French fries.....7

Steamed broccoli with fleur de sel7

Seasonal vegetables10

Mashed potatoes, olive oil.7

Mac & Cheese7

DESSERTS

Paris-New York

crunchy cabbage and creamy pecan ganache 15

Peanut butter Cheesecake

vanilla ice cream 14

Strawberry tart

Madagascar vanilla cream, strawberry confit and fresh strawberries 16

Banana split

chocolate, salted butter caramel, cookie 12

Seasonal Fruit

mango, pineapple, kiwi, strawberries, raspberries and organic lime sorbet..... 14



SEAFOOD

Oysters «Les Perles de l'Impératrice»

Joel Dupuch N°4

PER 3 OR 6 13/22

Oysters «Gillardeau»

N°4

PER 3 OR 6 15/24

Oysters Rockefeller

oven-baked oysters au gratin, spinach and mature
cheddar cheese..... 15

Crispy shrimp

Whisky Macallan cocktail sauce 21

Caviar brioche

Osciètre Kate & Kon caviar17/piece

Kate & Kon Oscietra caviar, 50g box

potato wafers and sour Isigny cream 140

MAINS

DISHES ARE SERVED WITH A CHOICE OF SIDE DISHES

Pot Pie

Eggplants, yellow and green zucchinis, confit tomatoes,
onion compote and fennel salad with turmeric29

Caesar Salad

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

Lobster linguini

Espelette pepper bisque..... FOR TWO 69

Sole meunière or grilled

lemon brown butter PRICE UPON ARRIVAL

Grilled wild sea bass

Virgin sauce, fresh herbs and green jalapeno pepper44

Broiled Breton Lobster

chipotle pepper mayonnaise 79

Cockerel

Flame-cooked, smoked paprika marinade 31

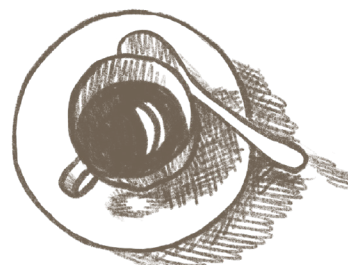
Pork Belly

confit with honey and spices, juicy carrots with cumin30

Beef filet

black pepper sauce45

rossini, pan-fried foie gras62





TEMPLE & CHAPON