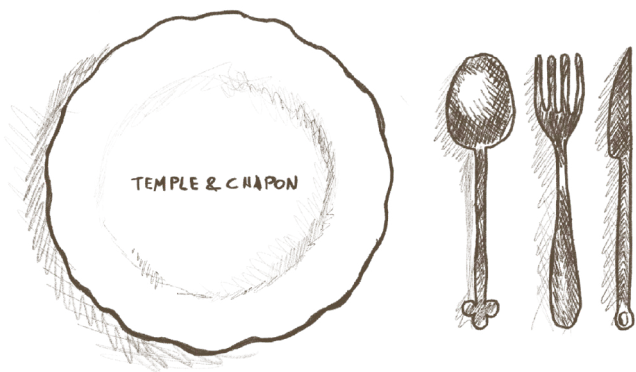


TEMPLE & CHAPON

STARTERS

Pâté en croûte veal, foie gras, pistachios and mushrooms	19
Scallop carpaccio rainbow radishes, kalamansi vinegar and candied kumquat	21
Lobster roll brioche, avocado and honey mustard.....	31
Charred leeks in vinaigrette, eggs mimosa and chives	16
Endive salad crisp endives, apples, walnuts, Stilton and mustard vinaigrette	18
Foie gras terrine honey-roasted red kuri squash, toasted brioche.....	23
Beef filet tartare little gem lettuce	23
Jerusalem artichoke velouté with truffle poached egg, black truffle and golden croutons.....	18
Crispy shrimps Macallan whisky cocktail sauce	21
Pulled pork tacos pulled pork, red cabbage, crispy corn, jalapeño and barbecue sauce	16



SIDE DISHES

Lettuce heart, lemon olive oil.....	7
French fries.....	7
Mac & Cheese	7
Creamed spinach	7
Maple-glazed roasted carrots.....	7
Mashed potatoes, olive oil	7

DESSERTS

Paris New York crunchy choux and creamy pecan ganache	15
Pumpkin Cheesecake crème fraîche and caramelized pumpkin seeds	13
S'mores graham cracker crumble, dark chocolate with fleur de sel, tonka bean marshmallow	15
Frozen Coconut coconut sorbet, exotic fruits and passion fruit coulis	15
Apple Pie thin apple tart with caramelized apples and Isigny cream	14

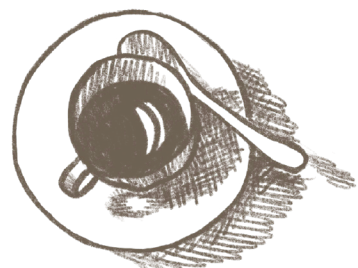


SEAFOOD

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 caviar	17/piece
Kate & Kon Oscietra caviar, 50g box potato wafers and sour Isigny cream	140

MAINS

Pot Pie roasted seasonal vegetables in pastry, endive salad with turmeric.....	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 butter	PRICE ACCORDING TO ARRIVAL
Scallops celeriac risotto with black truffle, rich jus	43
Barbecued catch of the day roasted endives, citrus sauce vierge.....	39
Free-range chicken breast supreme sauce with cheddar, carrots and button mushrooms.....	29
Sheperd's Pie pulled pork parmentier, red kuri squash purée with honey, bitter salad	28
Beef filet black pepper sauce	49
rossini, pan-fried foie gras	59
Braised beef cheek red wine sauce, seasonal vegetables.....	38
Melanosporum black truffle supplement	15





TEMPLE & CHAPON