

# 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

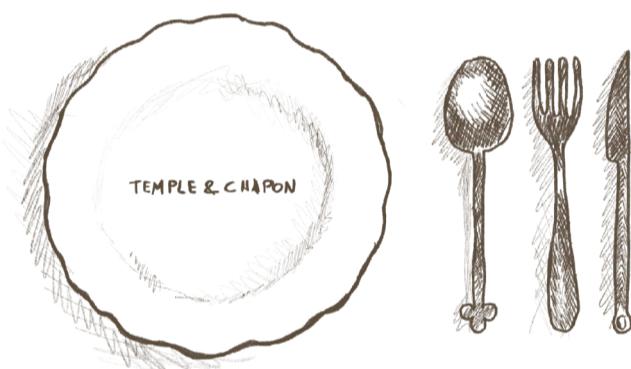
**Foie gras terrine**  
honey-roasted red kuri squash, toasted brioche ..... 23

**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



## 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

## DESSERTS

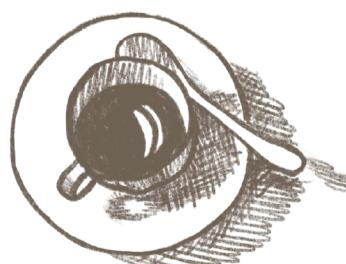
**Paris New York**  
crunchy choux and creamy pecan ganache ..... 15

**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





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