

# TEMPLE & CHAPON

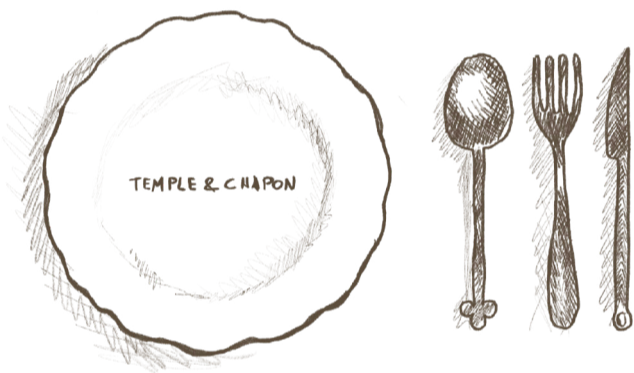


## STARTERS

<b>Pâté en croûte</b> veal, foie gras, pistachios and mushrooms .....	19
<b>Sea bream crudo</b> avocado, red onion, grapefruit, fresh herb jus .....	18
<b>Lobster roll</b> brioche, avocado and honey mustard .....	31
<b>Charred leeks</b> in vinaigrette, eggs mimosa and chives .....	16
<b>White asparagus</b> served warm, pepperoni emulsion .....	21
<b>Foie gras terrine</b> confit rhubarb, fresh strawberries and toasted brioche .....	24
<b>Beef filet tartare</b> little gem lettuce .....	23
<b>Morel tartlet</b> pea cream, rocket, smoked ricotta and rich jus .....	22
<b>Crispy shrimps</b> Macallan whisky cocktail sauce .....	21
<b>Pulled pork tacos</b> pulled pork, red cabbage, crispy corn, jalapeño and barbecue sauce .....	16

## SEAFOOD

<b>Oysters «Les Perles de l'Impératrice»</b> Joël Dupuch N°4 PER 3 OR 6 .....	14/23
<b>Oysters «Gillardeau»</b> N°4 PER 3 OR 6 .....	15/24
<b>Oysters Rockefeller</b> oven-baked oysters, spinach and aged cheddar .....	16
<b>Caviar brioche</b> Oscietra Kate & Kon caviar .....	17/piece
<b>Kate &amp; Kon Oscietra caviar, 50g box</b> potato wafers and sour Isigny cream .....	140



## MAINS

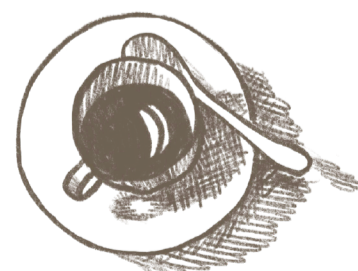
<b>Pot Pie</b> roasted seasonal vegetables in pastry, endive salad with turmeric .....	31
<b>Caesar Salad</b> grilled chicken, "Bellota-Bellota" smoked anchovies, parmesan and bacon .....	29
<b>Lobster linguine</b> Espelette pepper bisque .....	FOR TWO 79
<b>Sole meunière or grilled</b> lemon brown butter .....	PRICE ACCORDING TO ARRIVAL
<b>Grilled catch of the day</b> broad bean crumble with thyme .....	41
<b>Roasted monkfish with lobster butter</b> red curry emulsion, shaved green asparagus with Menton lemon .....	41
<b>Barbecued Daudet chicken</b> chicken jus with wild garlic and preserved lemon .....	30
<b>Grilled Pyrenees lamb cutlets</b> roasted cauliflower, satay sauce .....	42
<b>Beef filet</b> black pepper sauce .....	49
<b>Braised beef cheek</b> red wine sauce, seasonal vegetables .....	38

## SIDE DISHES

Lettuce heart, lemon olive oil .....	7
French fries .....	7
Peas à la française .....	7
Creamed spinach .....	7
Maple-glazed roasted carrots .....	7
Mashed potatoes, olive oil .....	7

## DESSERTS

<b>Paris New York</b> crunchy choux and creamy pecan ganache .....	15
<b>Strawberry ice cream sandwich</b> strawberry sorbet, marigold cream, almond biscuit and tuile .....	15
<b>New York cheesecake</b> fresh kiwi, sorrel coulis, oat crumble .....	14
<b>12 Layer chocolate cake</b> chocolate mousse, Guinness caramel and mousse .....	14
<b>Frozen Coconut</b> coconut sorbet, rhubarb compote, fresh strawberries .....	15





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