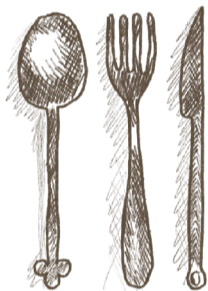
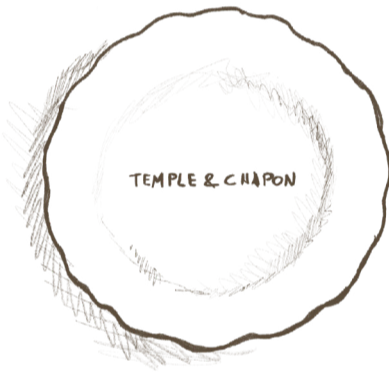


TEMPLE & CHAPON



STARTERS

Pâté en croûte veal, foie gras, pistachios and mushrooms	19
Foie gras terrine confit rhubarb, fresh strawberries and toasted brioche	24
Sea bream crudo avocado, red onion, grapefruit, fresh herb jus	18
Lobster roll brioche, avocado and honey mustard	31
Morel tartlet pea cream, rocket, smoked ricotta and rich jus	22
White asparagus served warm, pepperoni emulsion	21
Lobster salad half-lobster, red and yellow chicory, garden peas, green asparagus, balsamic reduction	35
Crispy shrimps Macallan whisky cocktail sauce	21
Beef filet tartare little gem lettuce	23
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
Peas à la française	7
Sautéed seasonal vegetables	7
Artichokes à la Provençale	7
Mashed potatoes, olive oil	7

DESSERTS

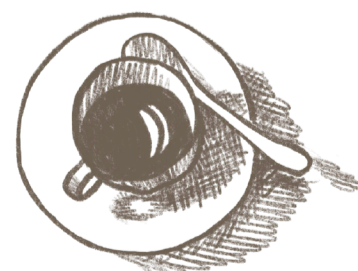
Paris New York crunchy choux and creamy pecan ganache	15
Strawberry ice cream sandwich strawberry sorbet, marigold cream, almond biscuit and tuile	15
New York cheesecake fresh kiwi, sorrel coulis, oat crumble	14
12 Layer chocolate cake chocolate mousse, Guinness caramel and mousse	14
Frozen Coconut coconut sorbet, rhubarb compote, fresh strawberries	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 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 linguine Espelette pepper bisque	FOR TWO 79
Sole meunière or grilled lemon brown butter	PRICE ACCORDING TO ARRIVAL
Grilled catch of the day broad bean crumble with thyme	41
Roasted monkfish with lobster butter red curry emulsion, shaved green asparagus with Menton lemon	38
Barbecued Daudet chicken chicken jus with wild garlic and preserved lemon	32
Grilled Pyrenees lamb cutlets roasted cauliflower, satay sauce	47
Beef filet black pepper sauce	49
Barbecued sirloin Padrón pepper	39
Chicken cordon bleu smoked pastrami, aged cheddar, Bulldog sauce	32





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