

TEMPLE & CHAPON

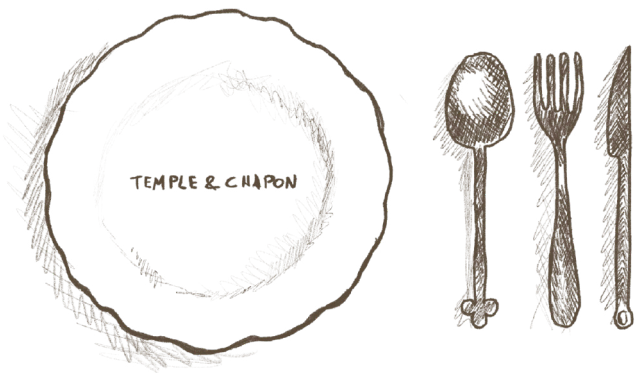
STARTERS

Pâté en Croûte veal & foie gras, pistachios and mushrooms	19
Scallop Carpaccio lemon-infused olive oil, black radish and bottarga shavings	25
Wild Sea Bass Carpaccio Calamansi vinegar, black garlic mayonnaise, candied kumquat and samphire	18
Duck Foie Gras honey-glazed pumpkin compote, toasted brioche	24
Lobster Roll lobster and avocado in a brioche bun, honey mustard	31
Hand-cut Beef Fillet Tartare served with crisp baby gem lettuce.	24
Fried chicken Isigny cream and Kate & Kon Baeri caviar.....	38
Seasonal Vegetable Velouté golden croutons and aged Comté.....	16
Wild Mushroom Puff Pastry eggplant caviar, preserved lemon, Parmesan and vegetable jus	17
Shrimp Tacos or Pulled Pork Tacos crispy shrimp or slow-cooked pork, red cabbage, crispy corn, jalapeños and barbecue sauce.....	16



SEAFOOD

“Les Perles de l'Impératrice” Oysters Joël Dupuch, N°4 PER 3 OR 6	14/23
Gillardeau Oysters Papillon N°4 PER 3 OR 6	15/24



SIDES DISHES

Baby gem Lettuce	7
extra virgin olive oil and lemon	
French Fries	7
Sautéed seasonal Vegetables.....	7
Mashed Potatoes.....	7
Mac & Cheese	7

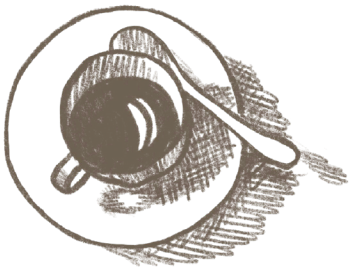
DESSERTS

Paris New York crisp choux pastry and pecan cream	15
Coco Givré coconut sorbet, exotic fruits and passion fruit coulis	14
Tatin Cheesecake confit apples, cream cheese and Calvados caramel	14
Pumpkin Tart pumpkin tart, bourbon cream and pumpkin seeds praline	14
Peanut Chocolate Pie chocolate, peanuts, caramel and fleur de sel.....	15

MAINS

DISHES ARE SERVED WITH A CHOICE OF SIDE DISHES

Pumpkin Gnocchi & Wild Mushrooms parmesan emulsion, hazelnuts and vegetable jus.....	25
Alba truffle supplement.....	35
Caesar Salad grilled chicken supreme, Bellota-Bellota smoked anchovies, Parmesan shavings and bacon.....	29
Lobster Linguine lobster bisque, espelette pepper	FOR TWO 79
Grilled Scallops creamy celeriac risotto, Parmesan shavings and hazelnut emulsion.....	46
Grilled Catch of the Day herb and pine nut jus, orange-braised Belgian endives.....	42
Chicken Cordon Bleu smoked pastrami, aged cheddar and Bulldog sauce	32
Beef Fillet black pepper sauce	49
Duck breast orange sauce	FOR TWO 64
Stuffed Cabbage veal shoulder, pork belly, smoked pastrami and reduced jus.....	34





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