

GORDON RAMSAY  
AU  
TRIANON

Wednesday, February 14th, 2018

3 canapés

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Pressed foie gras and smoked duck,  
Green apple, watercress, Madeira jelly

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Tartlet of Crayfish,  
Green asparagus, Nantua sauce

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Sole «Petit Bateau»,  
Brown shrimp and shellfish, marinière sauce

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Traditional veal chop to share,  
Simmered vegetables, truffle jus

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« Comté hors d'âge »  
From Boujon cheesmonger

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Yuzu – mint – basil sorbet

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Candy apple, strawberry and passion fruit

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Coffee and petits fours

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Wine selection by our Head Sommelier  
Water, tea or coffee included

Menu 365€ per person  
Reservation at 01 30 84 50 18

