

MENU DE FÊTE

MENU UN, 595

Starter

Tartar de beouf, gruyere, silver onion & truffle

Main course

Baked char, sea coral, Sandefjord sauce, butter-baked fried onion
& trout roe

Dessert

Crème brûlée

MENU DEUX, 645

Starter

Pigalle Chèvre chaud. Goat cheese, pomegranate, fennel, sourdough,
almonds & beetroot

Main course

Steak Frites, bearnaise sauce, red wine sauce, french fries & tomato

Dessert

Rhubarb variation. Madeleine, vanilla, elderflower & roasted white
chocolate

FORFAIT VINS

Le Classique

2 glasses, 375

dessert wine 6cl, 155

La Sélection Royale

2 glasses, 525

dessert wine 6cl 155

HOTEL *Pigalle*