

SOIRÉE PLUME

Prawns marinated in olive oil with beetroot and horseradish tartare
Or Fine cream of green lentils, pistachio panna cotta and smoked duck breast

Pike and salmon mousseline, wild mushroom and leek fondant, lobster sauce
Or Farmhouse chicken supreme, foie gras jus and polenta with dried fruit and chestnuts

" Guanaja " chocolate square and tonka bean cream
Or Coffee, mascarpone and walnut dessert cake

No drinks included

SOIRÉE ÉTOILE

Prawns marinated in olive oil with beetroot and horseradish tartare
Or Fine cream of green lentils, pistachio panna cotta and smoked duck breast

Pike and salmon mousseline topped with a tarragon crisp, wild mushroom and leek fondant, and lobster sauce
Or Farmhouse chicken supreme, foie gras jus and polenta with dried fruit and chestnuts

" Guanaja " chocolate square and tonka bean cream
Or Coffee, mascarpone and walnut dessert cake

A glass of Champagne + 1/2 bottle of wine*

SOIRÉE CHAMPS-ÉLYSÉES

Duck foie gras with grilled sesame seeds, mango and passion fruit jus
Or Flaked crab with lemon zest and crispy vegetable tabbouleh
Or Crayfish fricassee and chicken oyster, served with ravioles de Royans

Duckling fillet with honey and timut pepper sauce, salsify in jus and stuffed shallot
Or Veal with ginger confit and caramelised chicory tart
Or Scallops with seaweed jus and parsnip and pumpkin mousseline

Meringue with whipped cream and chocolate sauce
Or Coconut Vacherin cake with winter fruit coulis
Or Almond cake served with pear sorbet, roast pear and an exotic fruit coulis

1/2 bottle of Champagne Brut 1er cru*

Maison **LENÔTRE** creations
PARIS

SOIRÉE TRIOMPHE

Vip direct access, privileged seating, aperitif, programme of the show, mineral water, coffee and sweet petits fours

Appetiser :
Lightly seared scallops and truffle-infused parsnip royale

Pan-fried duck foie gras, pot-au-feu vegetables and tapioca
Or Lobster medallion, shellfish and aniseed coulis, pomelo and avocado supreme

Beef fillet with cognac, stuffed gougères, and potato and truffle cappuccino
Or Sea bass with shellfish and coriander jus, vegetables in puff pastry

Passion fruit Bundt cake
Or Chocolate truffle

Maison **LENÔTRE** creations
PARIS

1/2 bottle of Champagne Ruinart or Taittinger*