



LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1929

EUROS

SARAH BERNHARDT OR CURNONSKY ?

Amuse bouche

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Crab with herbs, citrus and avocado

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John Dory fish with “Grenobloise” style sauce celery and celeriac
and/or

Beef* fillet “Diplomate”, poultry quenelle, white onion and roasted potatoes with thyme

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Chef’s cheese~

Toasted white chocolate dome, Limoncello heart and chocolate crisps

SARAH BERNHARDT 5 courses

69

Wine pairing

39

CURNONSKY 6 courses

89

Wine pairing

49

Curnonsky’s must be ordered by the whole table

*Origin : France

**Trolley with a selection of matured cheeses from Jean d’Alos (supplement)

8

ALPHONSE XIII

Langoustines tartar, sour apple, caviar "Perlita" from Aquitaine

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Foie Gras mi-cuit, mirabelle plum, blueberries and scallions

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Turbot filet, fish broth “blanquette” style, rainbow swiss chard ravioli, smoked bacon and hazelnut

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Pigeon smoked with hay and courgette texture

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Chef’s cheese~

Pre dessert

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Iced yogurt parfait and rhubarb texture

ALPHONSE XIII 7 plats

99

Wine pairing (8cl)

59

Alphonse XIII must be ordered by the whole table

** Trolley with a selection of matured cheeses from Jean d’Alos (supplement)

8

LES PLATS SONT ÉLABORÉS SUR PLACE À PARTIR DE PRODUITS BRUTS.
NOUS METTONS À VOTRE DISPOSITION LA LISTE DES ALLERGENE