



LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1925

EUROS

CHAPON FIN'S SET LUNCH MENU

Croaker carpaccio with citrus, dill cream and black lemon

~

Lacquered shrimp, crustacean sauce, grilled corn and purée

or

Spiced honey lacquered duck breast, vegetable sauce and carrot variation

~

Apple texture, ginger and popcorn ice cream

CHAPON FIN'S SET LUNCH MENU 3 courses

Wine pairing with two glasses (8cl)

Wine pairing with three glasses (8cl)

39

18

24



SARAH BERNHARDT OR CURNONSKY ?

Amuse bouche

~

Crab with herbs, citrus and avocado

~

John Dory fish with "Grenobloise" style sauce celery and celeriac

and/or

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

~

Selection of matured cheeses

~

Toasted white chocolate dome, Limoncello heart and chocolate crisps

SARAH BERNHARDT 5 courses

Wine pairing

CURNONSKY 6 courses

Wine pairing

69

39

89

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