



LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1883

	EUROS
Foie Gras mi-cuit, mirabelle plum, blueberries and scallions	34
Crab with herbs, citrus and avocado	32
Langoustines tartar, sour apple, caviar "Perlita" from Aquitaine	40
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European "Blue" lobster, lobster sauce with tarragon and crispy vegetables	58
Turbot filet, fish broth "blanquette" style, rainbow swiss chard ravioli, smoked bacon and hazelnut	41
John Dory fish with "Grenobloise" style sauce celery and celeriac	40
Pigeon smoked with hay, courgette texture	42
Beef* fillet "Diplomate", poultry quenelle, white onion and roasted potatoes with thyme	41
Crispy sweetbread, crayfish, Nantua sauce and chanterelle mushrooms	46
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Selection of matured cheeses	17
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Toasted white chocolate dome, Limoncello heart and chocolate crisps	17
Iced yogurt parfait and rhubarb texture	17
Apricot tart, thym and toasted almonds	17

For your comfort we recommend you to order your dessert at the beginning of the meal

*Origin: France