



Les Jardins du Marais

PARIS  
★★★★

## PISSARO MENU (70€)

### 2 APPETIZERS

#### STARTERS (To choose)

Scottish salmon tartat, avocado and sesame biscuit  
Peas gazpacho with mint, fresh cheese on a toast, crisps vegetables  
Soba noodles, king prawns, wasabi and mango compote  
Beefsteak tomato, bufala mozzarella and tapenade toast  
Duck foie gras, mango and litchi chutney and dried fruits bread

#### FISH or MEAT (To choose)

Bass fillet with pesto, mashed potatoes and vegetables tian  
Spring risotto, king prawn and wasabi skewer  
Cod loin on piperade, carrots and black rice

Beef fillet with shallots confit, baby potatoes and seasonal vegetables  
Thick leg of lamb steak with garlic juice, dried tomatoes polenta and Provençal mini courgettes  
Quail fillet with yellow wine, tagliatelles and spring vegetables

#### CHEESE (To choose)

Mature Brie cheese, nuts mesclun  
Trilogy of 3 AOC cheeses

#### DESSERTS (To choose)

Spicy strawberries soup, lime sorbet and its financier  
Chocolate and caramel with salted butter Paris Brest  
Crusty chocolate cake, duo of vanilla and pistachio creams  
Sweet with almond milk and apricot coulis  
Coffee with gourmet dessert (4 desserts chosen by the Chef)

#### WITH YOUR MEAL :

Mineral water (sparkling and tap)  
Château Charron & Petit Chablis  
Coffee

L I F E S T Y L E™

*Preferred*

HOTELS & RESORTS