

GORDON RAMSAY  
AU  
TRIANON

Menu Découverte

Amuse bouche

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Pressed Foie Gras with green apple,  
White beetroot

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Raviolo of langoustines,  
Aquitaine Caviar, Champagne velouté

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Oven roasted Allaiton lamb,  
Braised endive with hazelnuts,  
Cepes mushrooms and cooking juice

or

Melting Royal pigeon from Bresse, toasted hazelnut,  
Kohlrabi and roasted potatoes

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Selection of cheese from the trolley  
(supplement 10€)

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“Pré Dessert”

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Pineapple floating island,  
Minestrone flavoured with coconut

Menu at 125 € TTC

Rates include tax and service charge