

GORDON RAMSAY
AU
TRIANON



Discovery Menu

Amuse bouche

~

Pressed foie gras with green apple,
White beetroot

~

Raviolo of langoustines,
Aquitaine caviar, Champagne velouté

~

Oven baked best end of Allaiton lamb,
Tomato and olive confit, lamb juice

or

Melting Royal pigeon from Bresse, torrefied hazelnut,
Green asparagus and roasted potatoes

~

Selection of cheeses from the trolley
(*supplement 10€*)

~

“Pré Dessert”

~

Pineapple flavored with Pina Colada

125 € TTC

Rates include tax and service charge

