

GORDON RAMSAY

AU
TRIANON

Degustation Menu

Amuse bouche

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Roasted foie gras From Périgord,
Beetroot and apple tart

Vouvray « Le Clos du Bourg » Domaine Huet 2007

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Raviolo of langoustines and lobster,
Aquitaine caviar, Champagne velouté

Pouilly Vinzelles « La Soufrandière » 2009

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Fillet of line-caught turbot,
Cèpes mushroom purée,
Williams's pears

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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

Valpolicella « Taso » Villabellini 2007

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Selection of cheeses from the trolley

(Supplement of 10€)

or

Pré dessert

Moscato d'asti Torelli 2010

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Pineapple flavoured with Pina Colada

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Crunchy chocolate

Tangerine fruit, flavoured with hazelnuts

VDN Rasteau Domaine Gourt de Mautens 2006

190 € TTC

Selection of wines by the glass at 95 €

Rates include tax and service charge