

GORDON RAMSAY
AU
TRIANON

Carte

Foie Gras from Périgord “2 ways”,
Roasted with beetroot tart,
Pressed with green apple and Sauternes
50€

Raviolo of langoustines and lobster,
Cooked in a Riesling bisque, Imperial Beluga,
Champagne velouté
65€

Pressed veal head,
Crudité of cauliflower,
Marinated red pepper
46€

Brittany lobster tail,
Mozzarella and Iberico Stracciatella,
Baby fennel infused in vanilla,
Bouillabaisse sauce
60€

Line caught sea bass and crab tartare,
Spaghetti with cuttlefish ink,
Roasted hazelnuts
50€

Artichoke from Brittany,
Foie Gras marinated with a caramel of Sauternes,
Pan fried langoustine, celeriac and date ice cream
55€



Roasted scallops from Isle of Skye,
" Ragout" of snails with crispy gnocchi,
Chestnut and parsnips confit
66€

Monkfish from Brittany Baked in a cast iron cocotte,
Scented with verbena and straw,
Crip vegetables, mushroom creamy sauce
72€

Fillet of turbot from Atlantic Coast,
Braised in "Côte Rôtie" red wine,
Pear marinated with Vanilla from Haïti,
Shellfish fricassee
77€

Corsican black pig roasted in the oven,
Fricassee of cepes and grilled octopus,
Celeriac millefeuille,
Madeira sauce
62€

Duo of veal from "Limousine",
Braised with beeswax, roasted with sage butter,
Crispy polenta and braising juice
62€

Royal pigeon from Bresse cooked pink,
Preserved Amandine with hazelnuts,
Roasted artichoke and Madeira juice
66€

Rates include tax and service charge

