

GORDON RAMSAY
AU
TRIANON

Carte

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

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

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Pressed veal head,
Crudité of cauliflower,
Red pepper marinated
46€

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Brittany lobster tail,
Mozzarella and Iberico Stracciatella,
Green asparagus from Mallemort,
Bouillabaisse sauce
60€

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



Artichoke from Brittany,
Foie gras marinated with a caramel of Sauternes,
Roasted langoustine, sweet and honey from
“Potager du Roi”

50€

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Roasted Scottish sea scallops,
Four spices peking duck,
Citrus flavour tortellini and tomato confit

66€

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Roasted John Dory,
Roasted vegetables from “chez Marc”,
Horseradish purée

72€

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Fillet of turbot from Brittany,
Braised in “Côte Rôtie” red wine,
Shellfish fricassee

Williams pears

77€

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Roasted carre of Iberico,
Green apple and prunes Millefeuille,
Fricassee of morels and white asparagus,
Madeira sauce

62€

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Duo of veal from “Limousine”,
Braised with beeswax, roasted with sage butter,
Crispy polenta and braising juice

62€

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Royal pigeon from Bresse baked pink,
Preserved Amandine with hazelnuts,
Roasted artichoke and Madera juice

66€

Rates include tax and service charge

