

**Starter + Main 57€**

**Main + Dessert 53€**

**Starter + Main + Dessert 65€**

**\_Starters\_**

- Trianon chicken Caesar salad
- Pressed foie gras and duck confit terrine, Serrano ham, citrus fruits and ginger chutney (\*)
- Scottish crab cocktail, guacamole and mandarine, prawns tempura
- Lobster and safran risotto (\*)
- Egg cocotte, rosemary carrot and chanterelle mushroom, haddock cream
- Fishes tartare (depending on the market) (\*)

(\*) 2€ supplement

**\_Ask the Head Waiter  
for the Suggestion of the Day\_**

Starter of the day  
Main of the day

**\_Main Courses\_**

- Trianon Burger with or without cheese
- Italian style beef tartare and chips
- Roasted bavette of Black Angus, endives braised in citrus fruits
- Iberian duo, breast confit and roasted pluma, crisp lettuce, celery confit with honey and golden apple
- Roasted chicken fillet and artichokes tagliatelle
- Fish assortment (depending on the market), seasonal vegetables, pesto sauce
- Atlantic cod roast in the oven, mashed ratte potato and smoked eel champagne sauce
- Marinated salmon and his poched egg
- Roasted Scottish scallops, fricassee of artichoke and chestnuts, Jerusalem artichoke and white truffle veloute (\*\*)

(\*\*) 4€ supplement

**\_Accompaniments 5€\_**

- Tender potatoes
- Mashed potatoes
- Buttered carrots
- Braised seasonal vegetables
- Fine green beans

**\_Vegetarian Courses\_**

- Vegetable-wok with pesto
- Pumpkin and parmesan soup, burrata from "Puglia" and thyme crouton

**\_Chef Recommendation for Two (0,9kg) 84€\_**

Oven roasted lamb shoulder from Aveyron, crunchy vegetables with xeres vinegar  
(8€ supplement per person with the set menu)

**\_Desserts\_**

- Fruit flavoured pannacotta
- Crunchy chocolate and caramel shortbread
- Acidulous "Griotte" cherry light cream, "black forest style"
- Iced pineapple and coconut , Piña Colada Flavour
- Light cream in roasted coffee, and soft biscuit in Manjari chocolate
- Selection cheese

**\_Excluding the menu 12€\_**

"Café douceur"

*In case of allergy please indicate it to the head waiter when ordering.  
The provenances of our meat are France, the United States and other European countries.  
Net prices, service included.  
Our set menus do not include beverages.*