

PALAIS ROYAL
RESTAURANT
PARIS

WINTER 2021

SHARING

Feta | Herbs | Tarama | Egg

STARTERS

Dublin Bay Prawn Kale Butternut Ginger	63
Scallops Sorrel Green Apple Endive	55
Broccoli Lemon Verbena Caviar	57

MAIN COURSES

Sole Saffron Pumpkin Kaffir	66
Sea Bass Black truffle Celery Tarragon	94
Milk Fed Lamb Artichoke Oregano Chickpea	72
Suckling Pig Quince Onion Mustard	64

DESSERTS

Apple Elderflower Vanilla	24
Pear Chocolate Hazelnut	24
Baba Rum Coffee	24

TASTING

MENU

180 €

SHARING

Feta | Herbs | Tarama | Egg

Broccoli | Lemon | Verbena | Caviar

Dublin Bay Prawn | Black truffle | Celery | Tarragon

Sole | Saffron | Pumpkin | Kaffir

Milk Fed Lamb | Artichoke | Oregano | Chickpea

Lemon | Tagete | Verbena

Apple | Elderflower | Vanilla

WINE PAIRING

100 €

This menu is served for all guests at the table

COCKTAILS

Suze Absinth Lemon Balm Lemon	25
Pisco ApéroI Rose Timut Pepper	28
Bourbon Hazelnut Citrus Egg White	25
Cognac Maury Plum Brown Sugar	28
Orange Blossom Black Tea Ginger	15

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