

# Le Café des Artistes

## Starter

Tartar of sea bream, grapefruit caviar

Runny egg with butternut squash and ham crisps

Mimosa" leeks, crispy veal head

Duck foie gras, smoked duck breast, apple-mango

## Main course

Braised chuck of beef, Belle de Fontenay

Lamb shoulder confit, Jerusalem artichokes, duxelles

Catch of the day, celeriac, Noilly prat sauce

Scallops, parsnip and beetroot, lobster sauce

Roasted cauliflower with herbs, creamy pumpkin sauce

## Dessert

Floating island with vanilla pod

Pistachio millefeuille

Lemon tart

Please select a single menu for all guests, for all meals

*Meat origin: Beef & Lamb - France*