

# Le Café des Artistes

## Starter

White asparagus from the Landes, Maltese sauce

Creamy burrata, velvety peas, ham chips, lemon peel

Fillet of sea bream cut with a knife, grapefruit caviar

Duck foie gras, smoked duck breast, pineapple-mango - €5 supplement

## Main course

Pork belly, peas, carrot pulp

Cod, Belle de Fontenay potatoes, lobster bisque

Free-range poultry, green asparagus with walnuts, black garlic and prune condiment

Turbot fillet, cauliflower and carrots - €7 supplement

Chickpea, pea, asparagus and coriander risotto

## 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*