

La Table du Lancaster

*Fresh products and tangy notes have
been my inspiration for this winter menu.
It expresses a cuisine with a wandering soul.*

Michel Troisgros

Zesty

—	Celery cannelloni with caviar and smoked eels	53€
—	Scallop melba with sea urchin	45€
—	Pan-fried foie gras and preserved grapefruit	35€
=	Bresse young pigeon cooked “en bécasse”	56€

Spicy

=	Crispy sea bass, razor clam and cockle	56€
=	Glazed red mullet inspired by Mondrian	52€
=	Veal cutlet flavoured with yuzu kosho	48€
=	Bresse farm hen with black truffle, in two services	66€

Sharp and bright

—	Warm oyster and Ranfio Cino	56€
=	Lobster plins, black truffle	55€
=	Turbot poached in a Pineau broth	55€

— starter = main course

Meat comes from France and USA

Green

—	Harvest of winter vegetables, nut-brown butter	28€
—	Dublin bay prawns stew, red berries	48€
=	Saddle of venison with caper and grape	54€

Sour

—	Frog's legs cooked meunière, parsley-parmesan sauce	48€
=	Sole with chives (original recipe of Troisgros brothers)	62€
=	Pork bacon with white judion bean	38€

Selection of delightful cheeses

Initiation au bonheur

(Our sommeliers suggest a matching food and wine)

Impression de saison

(Our sommeliers suggest a matching food and wine)

Our Chef de cuisine Chef Julien Roucheteau and his team

propose you these tasting menus

Sweet

to be ordered at the start of the meal

Truffle soufflé, a hint of vanilla	32€
Hazelnut soufflé, quince jelly	24€
Chocolate dim sum, calpis milk	20€
Chestnut and blackcurrant mikimoto	22€
Apple tart “red Carpaccio”	22€
Bitterness of grapefruit and curry	18€

Prices include all taxes and service charges.

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