

GORDON RAMSAY  
AU  
TRIANON

Menu Prestige

Amuse bouche  
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Roasted Foie Gras from Périgord,  
Autumn flavours  
*Coteaux du Layon « les Bruandières » P.Baudouin 2009*  
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Raviolo of langoustines and lobster,  
Aquitaine Caviar, Champagne velouté  
*Vin de Pays des Côtes Catalanes Domaine de L'Horizon 2008*  
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Fillet of line-caught turbot,  
Pear marinated with Vanilla from Haïti,  
New garlic purée  
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Oven roasted Allaiton lamb,  
Braised endive with hazelnuts,  
Cepes mushrooms and cooking juice  
or  
Melting Royal pigeon from Bresse, toasted hazelnut,  
Kohlrabi and roasted potatoes  
*Châteauneuf du Pape Domaine du Vieux Télégraphe 2006*  
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Selection of cheese from the trolley  
(Supplement of 10€)

or

Pré dessert

*Moscato d'asti « San Grod » Torelli 2010*  
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Crystallize pear flavoured with tangerine emulsion  
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Crunchy chocolate,  
Vanilla parfait flavoured with citrus  
*Porto LBV Domaine Nieport 2005*

Menu at 190€  
Selection of wines by the glass at 95 €

Rates include tax and service charge

