

# LE MENU GASTRONOMIQUE

(CG) GLUTEN • (GF) GLUTEN-FRIENDLY • (H) HALAL • (V) VEGETARIAN • (D) DAIRY

## HORS D'OEUVRES & ENTRÉES

### ESCARGOTS DE BOURGOGNE

Vineyard snails baked in a rich garlic, parsley, and shallot herb butter.

H | GF | D

### GOAT CHEESE CROSTINI

Warm Chevre on toasted baguette with honey drizzle and thyme.

H | CG | V | D

### BEEF TARTARE

Hand-cut prime beef with capers, cornichons, and a quail egg yolk.

H | GF

## SOUPES ET SALADES

### SOUPE À L'OIGNON

Classic French onion soup with beef broth and Gruyère crust.

H | CG | D

### LOBSTER BISQUE

Velvety cream of lobster soup finished with a touch of Cognac.

H | GF | D

### SALADE NIÇOISE

Seared tuna, haricot verts, olives, and fingerling potatoes.

H | GF

## PLATS PRINCIPAUX

### COQ AU VIN

Chicken braised in red wine with mushrooms, pearl onions, and lardons.

H | GF

### SOLE MEUNIÈRE

Dover sole pan-seared in brown butter, lemon, and fresh parsley.

H | GF | D

### CANARD À L'ORANGE

Roasted duck breast with a bittersweet orange bigarade sauce.

H | GF

### STEAK FRITES

Grilled Entrecôte served with Maître d'Hôtel butter and thin frites.

H | GF | D

### BOUILLABAISSÉ

Provençal seafood stew with saffron, fennel, and rouille crostini.

H | CG

### RATATOUILLE

Traditional Provençal stewed vegetables in a rich tomato-herb base.

H | GF | VO

## LES DESSERTS CLASSIQUES

### CRÈME BRÛLÉE

Vanilla bean custard with a signature brittle caramelized sugar crust.

H | GF | D

### POT DE CRÈME

A rich, loose-set 17th-century Parisian chocolate custard.

H | GF | D

### TARTE TATIN

Upside-down caramelized apple tart with buttery French pastry.

H | CG | D

## LE GRAND SPECTACLE DU FLAMBÉ

Our master chefs present the art of Guéridon service, preparing these legendary crêpes at your table. The experience culminates in a brilliant flambé that caramelizes the sauce and releases a captivating aroma.

### CRÊPE SUZETTE

Simmered in a "Beurre Suzette" of caramelized sugar and orange juice, flambéed with Grand Marnier for a bright citrus-toffee finish.

H | CG | D

### CRÊPE BALLON ROUGE

Bathed in a lush reduction of raspberries and black cherries, ignited with cherry brandy for a deep, sweet, and smoky crimson glaze.

H | CG | D