

TASTING MENU TABLE DELIGHTS 230€

CAVIAR / SHELLFISH MENU 295€

*Wine-pairing in harmony with your menu* 140€

SUMMER 2019

Christophe Moret

## À LA CARTE

### PRÉLUDES

The best of our market gardeners in **herbaceous tofu** 🌿 60€

**Oscietre caviar** -Bulgaria-, refreshed shells and **abalone**, iodized condiment 75€

Duck **foie gras** terrine, and **mushrooms** from Carrières-sur-Seine in crispy leaves, **dashi jelly** 65€

Fried **frog legs**, **morel mushrooms**, hazelnut and cocoa powder 70€

Cotentin **spider crab** warm and cold, cucumber / almonds / **Kristal caviar** -China- 90€

**Barley** stew, **primavera** vegetables, tomato syrup 🌿 65€

### THE SEA

Delicate **lobster** navarin from our coasts cooked in casserole 120€

**John Dory**, kasha, celtuce lettuce and green asparagus, **baeri caviar** -France- 95€

Line caught **turbot**, Zephyr / Violon **courgettes**, farm-raised **tomatoes** marmalade, **socca** 90€

### THE LAND

Roasted **pigeon** from Racan with **figs** from Vaucluse 80€

**Rabbit** in three ways, smoked gnocchi, **Swiss chard** and **morel mushrooms**, saupiquet jus 80€

**Lamb** from Aveyron, stuffed / sauteed **artichokes**, printanier jus 90€

### MICHAËL BARTOCETTI'S DESSERT 30€

Papua's cocoa bean, **raw / iced / smoked**

Frosted corsican **honey** perfumed with lemon and **eucalyptus**

**Figs** from Baud Family, **orange** condiment, leaves infusion

Roasted **mirabelle** plums from Lorraine, **yellow wine** ice cream, caramelised puff pastry

Mara des Bois **strawberries**, hay flavoured yogurt, meringue with **beetroot**

From Tuesday to Saturday from 19:30 to 22:15  
+33 (0)1.53.67.19.90 - abeille.slpr@shangri-la.com