

SET LUNCH

THE ICONS OF FRENCH GASTRONOMY

3-courses: \$308 per person, plus coffee or tea

TO START

Hors d'Oeuvre Trolley

Eugénie Brazier

Fond d'Artichaut au Foie Gras *DN*

confit artichoke heart, foie gras, lamb's lettuce

Jean Anthelme Brillat-Savarin

L'Oreiller de la Belle Aurore *DEN*

four meat paté, herb salad, mustard

Jean-George Klein

Cappuccino de Pommes de Terre *VDE*

potato soup, black truffles, crunchy toast, potato purée

Alain Chapel

Gâteau de Foie Blond, Crème d'Écrevisses *DE*

crayfish, chicken cake, bisque

TO CONTINUE

Carving of the Day

Daniel Boulud

Steak au Poivre *DE*

beef tenderloin, mixed peppercorns, endive, parsnip purée
supplement \$68

Auguste Escoffier

Canard à l'Orange *DE*

Challans duck, orange glazed potato, jus
supplement \$108

Pierre Troisgros

Saumon à l'Oseille *DE*

poached salmon, sorrel-cream sauce, pilaf rice

Anne-Sophie Pic

Tortellini Coulant *VDE*

green asparagus, Banon cheese, sweet green peas

TO FINISH

A choice of dessert from the trolley

Auguste Escoffier

Pêche Melba *DEN*

poached peach, vanilla ice cream, raspberry

Our set menu is prepared for one person, and is not available for sharing

Please inform us of any dietary requirements. Gluten-free may be available on request.

V vegetarian *D* dairy *E* egg *N* nuts *P* pork *Gf* gluten-free *S* spicy

THE ICONS OF FRENCH GASTRONOMY

TO START	<i>Eugénie Brazier</i>	Fond d'Artichaut au Foie Gras <i>DN</i> confit artichoke heart, foie gras, lamb's lettuce	178
	<i>Jean Anthelme Brillat-Savarin</i>	L'Oreiller de la Belle Aurore <i>DEN</i> four meat paté, herb salad, mustard	158
	<i>Jean-George Klein</i>	Cappuccino de Pommes de Terre <i>VDE</i> potato soup, black truffles, crunchy toast, potato purée	188
	<i>Alain Chapel</i>	Gâteau de Foie Blond, Crème d'Écrevisses <i>DE</i> crayfish, chicken cake, bisque	138
TO CONTINUE	<i>Daniel Boulud</i>	Steak au Poivre <i>DE</i> beef tenderloin, mixed peppercorns, endive, parsnip purée	308
	<i>Pierre Troisgros</i>	Saumon à l'Oseille <i>DE</i> poached salmon, sorrel-cream sauce, pilaf rice	248
	<i>Auguste Escoffier</i>	Canard à l'Orange <i>DE</i> Challans duck, orange glazed potato, jus	338
	<i>Anne-Sophie Pic</i>	Tortellini Coulant <i>VDE</i> green asparagus, Banon cheese, sweet green peas	198
TO FINISH	<i>Auguste Escoffier</i>	Pêche Melba <i>DEN</i> poached peach, vanilla ice cream, raspberry	128

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