

Le Petit

R O Y A L

EST.
2016



– *Saint-Sylvestre 2024* –

Oysters Legris N° 3 – Archipel de Lilia, France	<i>half dozen</i>	36
mignonette sauce	<i>dozen</i>	72
Cauliflower Crème Brûlée		18
shimeji mushrooms, radicchio, savoy cabbage jus, macadamia nuts		
Venison Tartare		24
confit egg yolk, watercress mayonnaise, pear		
Ravioles de Langoustines		26
fennel, Thai bouillon, grapefruit caviar		
Scallop		21
endive, apple, cider, walnut		
Truffle Risotto		26
winter truffle, artichoke		
Duck Consommé		18
stuffed savoy cabbage, king oyster mushrooms, celeriac		

Chateaubriand – John Stone, Ireland	500 g	125
beef tenderloin, dry aged	1000 g	250
Veal Chop – Italy	300 g	57
Turbot – Atlantic Ocean		52
pan-fried fillet, Jerusalem artichoke, truffle, mushrooms, hazelnuts		
Mille-feuille de Légumes		26
Swiss chard, panisse		
Frites Maison		8
White Polenta , black truffle		9
Lamb's Lettuce , shallot vinaigrette, beetroot		7
Pointed Cabbage with vadouvan		8
Salsify à la crème		8
Sauce Choron		5
Truffle Jus		6
Café de Paris Butter		5
Crème Brûlée Passion		10
red berry sorbet		
Chocolate		12
raspberry ganache, Sacher génoise, chocolate mousse, raspberry sorbet		
Madeleines with pistachio Chantilly		7

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