

BRASSERIE
LE
PARIS

GALA MENÜ

<< NEW YEAR'S EVE – LIKE GOD IN FRANCE >>

AMUSE-BOUCHE

ARCTIC CHAR TARTARE WITH IMPERIAL CAVIAR AND CRÈME FRAÎCHE

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APERITIF GOURMAND

FOIE GRAS ON BRIOCHE, QUAIL CHUTNEY, CRISPY SWEETBREADS
WITH MORELS AND CAPERS

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VELOUTÉ DE PANAIS ET D'ÉPINARDS

CREAMY PARSNIP AND BABY SPINACH SOUP WITH SMOKED EEL STRUDEL

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GALANTINE DE SOLE ET DE HOMARD

WARM SOLE AND LOBSTER GALANTINE SERVED ON CHAMPAGNE BEURRE BLANC,
WITH MULTICOLORED CAULIFLOWER AND TRUFFLE PURÉE

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SORBET AU CASSIS

BLACKCURRANT SORBET WITH CRÉMANT

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FILET DE CHEVREUIL ET DE VEAU, JUS AUX KUMQUATS

VENISON AND VEAL LOIN FILLET WITH KUMQUAT JUS,
SERVED WITH BRUSSELS SPROUT LEAVES, CHESTNUTS AND MACAIRE POTATOES

WAHLWEISE

FILET DE BŒUF DRY AGED, JUS À LA TRUFFE

DRY-AGED BEEF FILLET SERVED ON TRUFFLE JUS,
WITH "ROSSINI" GREEN BEAN ROLLS AND POTATO-PEAR GRATIN

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GRAND DESSERT << BRASSERIE LE PARIS >>

FEATURING CHOCOLATE MOUSSE, CRÈME BRÛLÉE, PETIT FOURS
AND OTHER GOURMANDISES

PER PERSON

155,00 €

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