



LA TRÉMOILLE

PARIS

**MENU TRÉMOILLE**

A choice between a starter, a main course and a dessert.

Tuna tartare with assorted provençale vegetables

Lentil salad served with pan-fried foie gras

Greek style celery, salmon gravlax

Tataki style beef



Gilthead bream, tapenade and mashed potatoes drizzled with olive oil

Roast Chicken breast, with wok-fried seasonal vegetables

Sea bass fillet, ratatouille and chickpea socca, niçoise style

Saddles of lamb, aubergine caviar and gravy



Tarte tatin, vanilla ice cream

Crème brûlée flavoured with: vanilla, violet, poppy or orange blossom

Seasonal fruit crumble

Moelleux Chocolate with vanilla ice cream



Coffee & Petits Fours

***Price per person: 47€ including mineral water***



LA TRÉMOILLE

PARIS

**MENU LOUIS<sup>2</sup>**

A choice between a starter, a main course and a dessert unique for all attendees.

*Greek style seasonal vegetables with sheep's cheese*

*Celery root remoulade with lobster*

*Homemade foie gras and grilled farmhouse bread*

*Tempura scampi and a crunchy vegetable salad*



*Sautéed Sea bass, fresh pasta, finely sliced vegetables with a pistou sauce*

*Roasted veal chops with a macaroni gratin and a creamy sauce*

*Filet of John Dory, and stuffed artichokes "à la barigoule"*

*Chicken breast from Bresse with simmered vegetables*



*Pana cotta with passion fruit*

*Lemon meringue tart, with a white cheese sorbet*

*Crunchy chocolate cake*



*Coffee & Petits Fours*

***Price per person: 82€ including mineral water***