



LAURENT
PARIS

Menu du Pavillon at 95 €

First courses

Roots vegetables seasoned with aromatics and spicy oils



Fillet of mackerel marinated then half-grilled with citrus, mousseline of tuberous parsley, crunchy vegetables spaghetti



Half-cooked duck liver with kombu, sea lettuce, rice in salad, grilled young leeks

Main courses

Monkfish picked with smoked eel, then roasted in fig leaf, flambéed juices with porto, white mushrooms from Asia in all its forms



Caramelized wild duck with spices, quince browned potatoes, beetroot, hibiscus

Desserts

"Saint-Honoré" vanilla with cardamom



Creamy chocolate from Ecuador, cocoa crumble, ice cream with elderberry

Autumn 2018 Lunch served from 12.30 to 2.00 p.m. - Dinner served from 7.30 to 10.30 p.m.

VAT 10% and 20% on alcoholic beverages - Net prices - 15% service on H.T. prices included.

The list of allergens is available on request