

La Closerie des Lilas

Christmas 2017

6 Gillardeau oyster special N°3 33 €

6 oysters Utah N°2 36 €

Royal prawns Nossi-Bé 21 €

Just cooked Dublin Bay prawns and his freshly claws sauce, lime 40 €

White pudding with morel mushrooms, sprouts salad 27 €

Chanterelle mushrooms in Calzone, smoked mozzarella, black truffle 30 €

Imperial Caviar of France (50 grs), served with Blinis and condiments 160 €

Duck foie gras and grilled sesame, stewed quince, Brioche 38 €

Pan fried scallops, crusty chestnut slice, Jersuaem artichoke and butternut squash 44 €

Poached John Dory, caviar cream, small Brussels sprouts 58 €

Lobster vol-au-vent, emulsified shell juice, morel mushrooms and Ratte potatoes 65 €

Pan-fried fillet of beef in Rossini style, potatoes cake with truffle 60 €

Filletted breast of farm hen and sausage, Albuféra sauce 48 €

Sweetbread and morel mushrooms on a skewer Magaridou style,

tuberous chervil purée and its sprouts 52 €

Vacherin cheese 15 €

Christmas log cake with praline 16 €

Iced meringue cake like a Mont-Blanc 16 €

Truffled chocolate Macaé, Corsica clementine 16 €

Coffee and delicacies 6 €

All taxes included

Menu could change, depending of delivery