

# *Palais Royal*

B Y D A V I D M A R T I N

Menu  
€85.00

Croustillon | Smoked Eel | Laurer

Shells | Chaud-Froid | Sabayon of Meat Jus

Endive | Spinach | Hibiscus

Gnocchi | Sparassis | Vegetables

Or

Red Mullet | Merguez | Sweet & Sour | Mushroom

Cheese Trolley (+€22.00)

Or

Cheese Preparation (+€22.00)

Lemon Soufflé

Sake Masu

Baba Coconut | Passion Fruit

Wine Tasting: €43.00

Alcohol-Free Tasting: €22.00

Menu  
€135.00

Croustillon | Smoked Eel | Laurer

Shells | Chaud-Froid | Sabayon of Meat Jus

Fish Cake | Nori | Mentaïko

Endive | Spinach | Hibiscus

Gillardeau Oyster | Green Pepper | Thyme

Gnocchi | Sparassis | Vegetables

Or

Red Mullet | Merguez | Sweet & Sour | Mushroom

Cheese Trolley (+€22.00)

Or

Cheese Preparation (+€22.00)

Lemon Soufflé

Tartelette | Chocolate | Orange

Sake Masu

Baba Coconut | Passion Fruit

Wine Tasting: €68.00

Alcohol-Free Tasting: €35.00

Menu  
€175.00

Croustillon | Smoked Eel | Laurer

Shells | Chaud-Froid | Sabayon of Meat Jus

Cannelé Croustillant | Tuna | Truffle

Fish Cake | Nori | Mentaïko

Endive | Spinach | Hibiscus

Gillardeau Oyster | Green Pepper | Thyme

Blue Lobster | Tarragon | Salsify | Jus à Cru

Gnocchi | Sparassis | Vegetables

Or

Red Mullet | Merguez | Sweet & Sour | Mushroom

Cheese Trolley (+€22.00)

Or

Cheese Preparation (+€22.00)

Lemon Soufflé

Tartelette | Chocolate | Orange

Sake Masu

Baba Coconut | Passion Fruit

Wine Tasting: €88.00

Alcohol-Free Tasting: €45.00

## A La Carte

Blue Lobster | Tarragon | Anchovies | Jus à Cru €95.00

Red Mullet | Merguez | Mushroom | Spinach €70.00

Turbot | Barigoule | Jerusalem Artichoke  
€130.00

Pigeon | Mala | Ravioli | Potatoes in Hay €90.00

Wagyu Beef | Stuffed Oignon | Pommes Dauphine 4 Herbs  
€125.00

## Desserts

Lemon Soufflé €25.00

Pistachio Soufflé | Avocado | Citrus €25.00

Pineapple | Vanilla  
For 2 persons, €25.00 pp

Cheese €22.00