

# *Palais Royal*

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

Menu  
€85.00

Beetroot | Raw Cream

Cèpes | Orange | Hazelnut

Tartlet | Akami | Codium | Truffle

Brill | Swiss Chard | Anchovy  
Or  
Doe | Celery | Black Pudding

Cheese Trolley (+€22.00)

Pablaba Citrus

Sake Masu

Wine Tasting: €43.00  
Alcohol-Free Tasting: €30.00

Menu  
€135.00

Beetroot | Raw Cream

Cèpes | Orange | Hazelnut

Fish Cake | Nori

Tartlet | Akami | Codium | Truffle

Endive | Mint | Tournedos

Brill | Swiss Chard | Anchovy

Or

Doe | Celery | Black Pudding

Cheese Trolley (+€22.00)

Pablaba Citrus

Sake Masu

Wine Tasting: €75.00

Wine Tasting Exclusive : € 160,00

Alcohol-Free Tasting: €45.00

Menu  
€175.00

Beetroot | Raw Cream

Cèpes | Orange | Hazelnut

Squid | Girolles | Salicornia

Fish Cake | Nori

Tartlet | Akami | Codium | Truffle

Endive | Mint | Tournedos

Scallop | Salsify | Kumquat

Brill | Swiss Chard | Anchovy  
Or  
Doe | Celery | Black Pudding

Cheese Trolley (+€22.00)

Pablava Citrus

Sake Masu

Wine Tasting: €95.00  
Wine Tasting Exclusive: €185.00  
Alcohol-Free Tasting: €55.00

## A La Carte

### Starters

Squid | Girolles | Salicornia €50,00

Fish Cake | Nori €55,00

Tartlet | Akami | Codium | Truffle €60,00

Endive | Mint | Toum €40,00

### Main courses

Langoustine | Shells | Fennel €125.00

Red Mullet | Merguez | Sweet & Sour €85.00

Turbot | Barigoule | Swiss Chard €130.00

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

Doe | Celery | Black Pudding €95.00

### Desserts

Lemon Soufflé €25.00

Royal Soufflé €25.00

Fig | Ricotta €25.00

Cheese Trolley €22.00