
Menu

FEUILLETÉS

Smoked royale of foie gras and sorrel emulsion
Curry whelk and seaweed chips
Prawns from Palamos, puffed rice with tandoori spices

Dom Pérignon Vintage 2013

CAVIAR FROM SOLOGNE

« Ratte » potatoes mousseline smoked with haddock, buckwheat crisp with a sour cream dressing.

Dom Pérignon Vintage 2013

SEA SCALLOPS

Marinated in curry oil and “Perle Blanche” oysters

Dom Pérignon Rosé Vintage 2009

WILD TURBOT

Roasted, « tartuffon » of white truffle, button mushrooms and chestnuts,
caramelised fish bones juice with black truffle

Dom Pérignon Vintage 2004 Plénitude 2

BRESSE FARM HEN POACHED IN A BLADDER

Hen breasts cooked with yellow wine, royal giblets candies and grated black truffle
The thighs in a stock of “leek-potato” broth with truffle

Dom Pérignon Vintage 2002 Plénitude 2

THE BLACK TRUFFLE

Emulsion of roasted hazelnuts with shards of « cazettes », black truffle ice cream, “Gianduja” chocolate sauce.

Dom Pérignon Vintage 2002 Plénitude 2

€ 1200 *per person*

LE BRISTOL
PARIS

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Dom Pérignon