# PALAIS ROYAL

RESTAURANT

PARIS

# AUTUMN 2021

## SHARING

Feta | Herbs | Tarama | Egg

## STARTERS

| | |
|---|---|
| Dublin Bay Prawn \| Kale \| Butternut \| Ginger | 63 |
| Scallops \| Sorrel \| Green Apple \| Endive | 55 |
| Broccoli \| Lemon \| Verbena \| Caviar | 57 |

## MAIN COURSES

| | |
|---|---|
| Sole \| Saffron \| Coco Bean \| Kaffir | 66 |
| Lobster \| Corn \| Cauliflower \| Lemongrass | 94 |
| Milk Fed Lamb \| Artichoke \| Oregano \| Chickpea | 72 |
| Suckling Pig \| Plum \| Onion \| Mustard | 64 |

## DESSERTS

| | |
|---|---|
| Fig \| Elderflower \| Vanilla | 24 |
| Pear \| Chocolate \| Hazelnut | 24 |
| Baba \| Rum \| Coffee | 24 |

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# TASTING
# MENU
180 €

## SHARING

Feta | Herbs | Tarama | Egg

Broccoli | Lemon | Verbena | Caviar

Lobster | Corn | Cauliflower | Lemongrass

Sole | Saffron | Coco Bean | Kaffir

Milk Fed Lamb | Artichoke | Oregano | Chickpea

Lemon | Shiso Leaf | Tagete

Fig | Elderflower | Vanilla

## WINE PAIRING
100 €

*This menu is served for all guests at the table*

# LUNCH
# MENU
75 €

STARTER | MAIN COURSE | DESSERT

## SHARING

Feta | Herbs | Tarama | Egg

Broccoli | Lemon | Verbena | Gwell
Gambas | Kale | Butternut | Ginger

Monkfish | Saffron | Coco Bean | Kaffir
Duck | Plum | Onion | Mustard

Baba | Rum | Coffee
Pear | Chocolate | Hazelnut

*All our meat is french origin.*
*All prices are in euros and VAT included.*

# COCKTAILS

| | |
|---|---|
| Suze \| Absinth \| Lemon Balm \| Lemon | 25 |
| Pisco \| Apérol \| Rose \| Timut Pepper | 28 |
| Bourbon \| Hazelnut \| Citrus \| Egg White | 25 |
| Cognac \| Maury \| Plum \| Brown Sugar | 28 |
| Orange Blossom \| Black Tea \| Ginger | 15 |

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