LE CALIFE · PARIS

PARIS LUNCH

Welcome cocktail, with or without alcohol

First course

FOIE GRAS	*Caliph-style foie gras, shallot confit with mustard seeds, served with gingerbread toast*
GRAVLAX	*Gravlax of Label Rouge salmon fillet with herb cream cheese*
THE VELOUTÉ	*Butternut squash and pumpkin velouté with hazelnut pieces and croutons*

Crescendo

DUCK PARMENTIER	*Duck confit parmentier with morel sauce*
SALMON	*Lightly browned salmon fillet, celeriac mousse, aniseed beurre blanc with tarragon*
THE RISOTTO	*Cèpe mushroom and asparagus risotto with black truffle*

Interlude

A symphony of aged cheeses, shaped by time · optional, + 9 €

Sweet finale

optional, + 15 €

THE CHOCOLATE	*Chocolate fondant, crème anglaise, Madagascar vanilla ice cream*
SEASONAL FRUIT	*Fresh fruit salad served with a glass of ratafia*
NOUGAT GLACÉ	*Frozen nougat with glazed nougatine, mango coulis and ginger-spiced caramel*

Chef's speciality Vegetarian