LE CALIFE · PARIS

ROYAL MENU

Glass of champagne or 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*
SCALLOPS & PRAWNS	*Seafood casserole with baby vegetables*
THE VELOUTÉ	*Butternut squash and pumpkin velouté with hazelnut pieces and croutons*

Crescendo

⌂ LAMB	*Slow-braised lamb shoulder, seasonal vegetables and roasted baby potatoes*
BRAISED BEEF	*Slow-braised beef, mousseline and confit carrots*
SALMON	*Lightly browned salmon fillet, celeriac mousse, aniseed beurre blanc with tarragon*
DUCK PARMENTIER	*Duck confit parmentier with morel sauce*
THE RISOTTO	*Cèpe mushroom and asparagus risotto with black truffle*

Interlude

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

Sweet finale

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

DRINKS INCLUDED	*One bottle of Prestige wine for two people* *Still or sparkling mineral water* *Coffee or mint tea*

⌂ Chef's speciality Vegetarian