

STARTERS



Lime juice-marinated octopus,
chickpea and cumin cream,
spice and fresh coriander condiment **36€**

Trout gravlax,
vinegared fondant potatoes and sorrel **35€**

Provençal-style pâté en croûte,
sweet and sour vegetables **29€**

Devilled eggs and Petrossian caviar **37€**

Green asparagus served warm,
herb and condiment vinaigrette **31€**

Lobster* fricassée in a spring vegetable minestrone,
ravioles de Romans, basil emulsion **39€**

FISHES



Sea bass casserole,
potato gnocchi with asparagus,
olive seasoned jus **49€**

Dieppe-style sole filet,
simmered artichokes and diced vegetables with chorizo **54€**

Cod loin in olive oil confit,
baby carrots, crispy panisse
and spiced sauce vierge **42€**

Mediterranean-style gilthead bream,
tian from Nice **120€**
(For 2 people to share - Depending on the catch of the day)

VEGETARIAN RECIPE



Gratinated macaroni with Comté cheese,
morel mushrooms and peas in vin jaune **34€**

* Homarus americanus

MEATS



Roast leg of local lamb, served at your table from the carving trolley,
Michel Rostang's potato gratin dauphinois **47€**

Hay-baked, farm-reared pork filet mignon
potato and button mushroom moelleux,
charcutière sauce **42€**

Salers beef tartare, seasoned to your taste,
home-made chips and baby leaf salad **38€**

Poultry and veal sweetbread vol-au-vent,
spring vegetables and supreme vin jaune sauce **46€**

Veal shank confit with savory,
French-style peas **120€**
(For 2 people to share)

SALAD & CHEESES



Baby leaf salad, dressed to your taste,
(Baux de Provence olive oil, sherry vinegar or balsamic vinegar,
dried apricots, walnuts and hazelnuts) **13€**

Selection of local mature cheeses **16€**

DESSERTS 18€



Neapolitan rum baba,
citrus-infused rum, vanilla whipped cream

Iranian pistachio soufflé, sour cherry sorbet
(to be ordered at the start of the meal)

Rhubarb, spices and cheesecake

Chilled honey, thyme and lemon parfait

Strawberries, basil and Madagascar vanilla

Crêpes Suzette flambéed with Grand Marnier

Chocolate and Piedmont hazelnuts

Tea or Coffee 'gourmand', served with petit fours

COFFEES & TEAS



COFFEES

Finca El Plantanillo **7€**
Decaffeinated **7€**

TEAS & HERBAL TEAS (Mariage Frères) **10,5€**

Casablanca, Fuji-yama, Darjeeling, Earl Grey
Lemon verbena, Chamomile, Lime blossom

THE **PLM** MENU 74€
PARIS LYON MEDITERRANEAN



Provençal-style pâté en croûte,
sweet and sour vegetables

OR

Lime juice-marinated octopus,
chickpea and cumin cream, spice and fresh coriander condiment



Cod loin in olive oil confit,
baby carrots, crispy panisse and spiced sauce vierge

OR

Hay-baked, farm-reared pork filet mignon
potato and button mushroom moelleux, charcutière sauce



Selection of local mature cheeses

OR

Neapolitan rum baba, citrus-infused rum,
vanilla whipped cream

OR

Dessert of the day

Drinks not included

THE **TRAVELLER'S** MENU 55€



Roast leg of local lamb, served at your table from the carving trolley,
Michel Rostang's potato gratin dauphinois



Vanilla praline mille-feuilles,
dairy caramel with flower of salt

Served in 45 minutes

*Menu offered to 12 people maximum

Drinks not included

THE **CHILDREN'S** MENU 29€



Choice of dish from our menu from the following selection
served in child-sized portions:

Cod loin **OR** Roasted sea bass steak
OR Beef tartare **OR** Roast leg of lamb



Gianduja chocolate tartlet

OR

Ice cream or sorbet selection



Fruit juice (20cl, made from concentrate) **OR** Soft drink (25cl) **OR** Mineral water (50cl)

Up to 10 years old



TRAIN BLEU MENU 120€



Deville eggs and Petrossian caviar



Lobster* fricassée in a spring vegetable minestrone,
ravioles de Romans



Roasted sea bass,
potato gnocchi with asparagus, olive seasoned jus



Blood orange and Martini sorbet



Roasted veal rump, spring vegetables,
supreme vin jaune sauce



Selection of local mature cheeses



Strawberries, basil and Madagascar vanilla

Drinks not included

Served for everyone at the table,
Until 2pm at lunch and 10pm at dinner

FOOD & WINE PAIRING 40€



Menu accompanied by 3 glasses (15cl) of wine chosen from the following selection:

White AOC Pouilly Fumé Serge Dagueneau & filles

White AOC Chablis Domaine Oliveira Lecestre

Red AOC Haut Médoc Château Victoria

Only served with Le Train Bleu Menu - price per person

* Homarus americanus