

## STARTERS



**Poultry and morel mushrooms “pâté en croûte”,**  
sweet and sour vegetables, gravy vinaigrette **32€**

**Pressed duck foie gras and confit legs,**  
rhubarb chutney, brioche **36€**

**Langoustine carpaccio,**  
green beans in a confit tomato sauce **38€**

**Raw sea bream mince,**  
sorrel emulsion, mushrooms duxelle **33€**

**Green asparagus served warm,**  
herb and condiment vinaigrette **29€**

**Crispy crabmeat,**  
spiced avocado féroce and shellfish mayonnaise **37€**

**Maison Prunier 's Osciètre Caviar** (30gr),  
blinis and seasonings **95€**

## FISHES

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

**Half-cooked sesame salmon,**  
artichokes dressed with coriander and gomasio **45€**

**Michel Rostang's lobster\* macaroni gratin** **54€**

**Prime grilled sole,**  
tian from Nice, sauce vierge **130€**  
(For 2 people to share - Depending on the catch of the day)

## VEGETARIAN RECIPE

**Open herb ravioli,**  
morel mushrooms and peas fricassée 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€**

**Rabbit ballotine with mustard,**  
grilled basmati rice **39€**

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

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

**Flambéed duckling with Sichuan pepper,**  
pommes boulangère and pepper sauce **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€**

**Platter of local mature cheeses** **16€**

## DESSERTS



**Neapolitan rum baba,**  
citrus-infused rum, vanilla whipped cream **19€**

**Almond and red fruit soufflé,**  
Amaretto ice cream **19€**  
(to be ordered at the start of the meal)

**Rhubarb, orange blossom and pistachio** **19€**

**Crêpes Suzette flambéed with Grand Marnier** **19€**

**Strawberries, basil and Madagascar vanilla** **19€**

**Manjari chocolate and passion fruit** **19€**

**Lemon from Menton, fresh herbs** **19€**

**Tea or Coffee 'gourmand', served with petit fours** **19€**

## COFFEES & TEAS

### COFFEES

Finca El Platanillo **7€**

Decaffeinated **7€**

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

Casablanca, Fuji-yama, Darjeeling, Earl Grey

Lemon verbena, Chamomile, Lime blossom

## THE **PLM** MENU 76€

PARIS LYON MEDITERRANEAN



Poultry and morel mushrooms “pâté en croûte”,  
sweet and sour vegetables, gravy vinaigrette

**OR**

Raw sea bream mince, sorrel emulsion  
mushrooms duxelle



Half-cooked sesame salmon,  
artichokes dressed with coriander and gomasio

**OR**

Rabbit ballotine with mustard, grilled basmati rice



Selection of local mature cheeses

**OR**

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

**OR**

Our seasonal recommendation

Drinks not included

## THE **TRAVELLER'S** MENU\* 56€



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



Strawberry cake

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:

Half cooked salmon, grilled basmati rice **OR** Sea bass fillet, potato gnocchi and asparagus  
**OR** Beef tartare\*, home-made chips **OR** Roasted leg of lamb, potato gratin dauphinois



Chocolate, peanut and caramel

**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

\*It's highly recommended to cook the meat « well done »



## TRAIN BLEU MENU 120€



Morel mushrooms and peas fricassée in vin jaune



Pressed duck foie gras and confit legs,  
rhubarb chutney, brioche



Sea bass fillet,  
potato gnocchi with asparagus, olive seasoned jus



Gin and lemon sorbet with basil



Roasted veal rump,  
spring vegetables and suprême 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