

## STARTERS



- Lightly confit Scottish salmon,**  
bouillabaisse aspic, raw, tender fennel 32€
- Wild duck pâté en croûte and duck foie gras,**  
tangy red onion compote, roasted hazelnuts 26€
- Scallop and sea bream tartare,**  
Perle Noire oyster, pumpkin gel and tangy squash 35€
- Organic hen 64-degree egg,**  
smoked herring, potato risotto with parsley, Parmentier emulsion 24€
- Pigeon mousse and duck foie gras,**  
chutney with figs and grapes, puff brioche with spices 31€
- Lobster\* salad with the fresh hint of coriander,**  
raw and cooked beetroots, chickpeas and cumin cream 39€

## FISHES



- Lyon-style pike quenelles,**  
Newburgh sauce, grilled basmati rice 35€
- Plancha seared scallops,**  
roasted celery, lemony scallop mantle cream, watercress 44€
- Matelote-style zander stew,**  
boletus, roasted lard and steamed potatoes 42€
- Grilled turbot,**  
herb Beurre blanc sauce, stir-fried spinach 105€  
(To share between two people - depending on the catch of the day)

## VEGETARIAN RECIPE



- Chestnut and potato gnocchi,**  
wild mushrooms, mountain pasture Beaufort cheese  
and watercress butter 32€

## MEATS



- Roast leg of local lamb, served at your table from the carving trolley,**  
Michel Rostang's potato gratin dauphinois 41€
- Foyot veal rib steak, veal juice,**  
artichoke royale, wild mushrooms 46€
- Salers beef tartare, seasoned to your taste,**  
homemade chips and baby leaf salad 36€
- Michel Rostang's "à la royale" hare,**  
pepper sauce, tagliolini pasta with cream 44€
- Free-range chicken stew,**  
rice pilaf, suprême sauce 39€

\*homarus americanus

## 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 matured cheeses 18€**

## DESSERTS 18€



**Rum baba,**

citrus-infused rum, vanilla whipped cream

**Chestnut soufflé, orange sorbet**

(to be ordered at the start of your meal)

**Guanaja chocolate and buckwheat cream,**

crispy gavotte crepe, whisky-infused ice cream

**Apple-shiso, Breton shortcrust and hazelnuts**

**Baked Alaska, exotic fruits and coriander**

**Crepes Suzette flambéed with Grand Marnier**

**Crunchy cigar made with Havana tobacco,**

light Hennessy XO Cognac cream

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



## COFFEES & TEAS



**COFFEES FINCA EL PLATANILLO 6€**

Décaféinated **6€**

**TEA & HERBALS TEA 10,50€**

THE **PLM** MENU 67€  
PARIS LYON MEDITERRANEAN



Wild duck pâté en croûte and duck foie gras,  
tangy red onion compote, roasted hazelnuts

**OR**

Lightly confit Scottish salmon,  
bouillabaisse aspic, raw, tender fennel



Lyon-style pike quenelles,  
Newburgh sauce, grilled basmati rice

**OR**

Free-range chicken stew, suprême sauce



Selection of local matured cheeses

**OR**

Rum baba,  
citrus-infused rum, vanilla whipped cream

**OR**

Our seasonal recommendation

Drinks not included

THE **TRAVELLER'S** MENU 49€



Regional French roast leg of lamb, served at your table from the carving trolley,  
Michel Rostang's potato gratin dauphinois



Vanilla millefeuille, dairy milk caramel with fleur de sel

Served in 45 minutes

\*Menu offered to 12 people maximum

Drinks not included

THE **CHILDREN'S** MENU 25€



Choice of dish from our menu from the following selection :

Pike quenelles **OR** Scallops

**OR** Beef tartare **OR** Leg of lamb

served in portion size suitable for children



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 115€



Lobster\* salad with the fresh hint of coriander, raw and cooked beetroots, chickpeas and cumin cream



Pigeon mousse and duck foie gras, chutney with figs and grapes, puff brioche with spices



Plancha seared scallops, roasted celery, lemony scallop mantle cream



Lemon, vanilla-flavoured honey and infused Rum ice cream



Casserole of veal rump, veal juice artichoke royale and wild mushrooms



Selection of local matured cheeses



Apple-shiso, Breton shortcrust and hazelnuts

**Drinks not included**

Served for the whole table,  
lunch service until 2pm and dinner service until 10pm

## FOOD & WINE PAIRING 30€



Price per person – Served with the Train Bleu menu only

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

**White** Chablis AOC Château de Fleys

**White** Saint-Joseph AOC Louis Cheze Ro Rée

**Red** Graves AOC Château Haut Selve



Les informations consommateur suite au décret n°2002-1465, concernant la traçabilité des viandes, sont disponibles à l'accueil du restaurant.

You can fill your own contenant with free potable drinking water

SSP Paris SAS – RCS Paris 534 704 770 – Capital de 208 814€ – Siège : Equalia, 5 rue Charles de Gaulle, 94140 Alfortville – France

Net prices – Including service of 15% of the price exclusive of tax – **October 2022.**

Flash the QR code to consult our allergens information.



Join us  and 