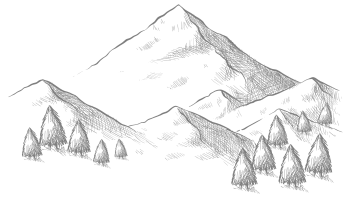


# Le Sidonie



## To initiate the meal

Warm leeks with truffle vinaigrette **35€**

Lamb's lettuce salad with truffle vinaigrette, truffle shavings and parmesan cheese **45€**

Salmon gravlax marinated with pastrami, blinis and cream **38€**

6 Tarbouriech Oysters N°3 **36€**

French onion soup with Beaufort cheese, croûtons **36€**

Eggs mayonnaise with tuna and trout **26€**

Roasted bone marrow, toasted bread, fleur de sel **24€**

Duck foie gras terrine, chutney **38€**

Pâté en croûte with venison, foie gras, mushroom jelly **35€**

Vitello tonnato, parmesan cheese, rocket salad **38€**

A dozen of snails with parsley **35€**

Burrata with cured ham, squash carpaccio **35€**

## Before concluding

Oat milk risotto, artichokes and black truffle **52€**

Purple cauliflower tempura, madras curry mayonnaise **36€**

Roasted scallops, gnocchis, watercress cream **48€**

Grilled salmon, beurre maître d'hôtel, spinach **44€**

Sole 500g meunière, Potatoes with parsley **80€**

Opened lobster ravioli, creamy emulsion **54€**

Sautéed gambas, gambas head broth flavoured with Espelette pepper, semolina **54€**

Roasted duck breast, red wine sauce, creamy polenta **49€/pers**

Wagyu beef filet, red wine sauce, truffle mashed potato **80€**

Rossini style **120€**

Chicken breast, Albufera sauce with morel mushrooms, spinach **48€**

Charolais beef tartare knife chopped, French fries **44€**

Veal sweetbread and chicken blanquette, mushrooms, pilau rice **52€**

Poke bowl, vinegared rice, avocado, mango, red cabbage, smoked salmon, soy and sesame sauce **48€**