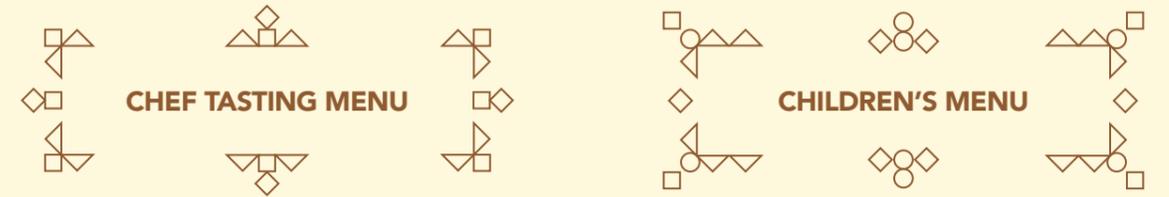




**LE GRAND  
SAINT-MICHEL**

Alexandre Trazères, Chef de Cuisine is pleased to suggest you

				
		<b>STARTERS</b>		
				
Searched red tuna with roast sesame seeds, wasabi beans and coconut milk emulsion	18	Dublin-Bay prawn, yuzu cream, Baëri Sologne caviar, roast avocado	19	
Tomato and papaya cream, watermelon confit with soy	13	Beef carpaccio, sesame mayonnaise, capers	15	
Foie gras millefeuille, rhubarb and gingerbread	19			
				
		<b>FISHES</b>		
Courgette flower stuffed with crab meat, seared courgette with soy	26	Confit salmon, pepper and aubergine caviar, shellfish reduction	24	
Roast turbot, chard, herbs and toasted bread	29			
				
		<b>VEGETARIANS</b>		
“Sologne” Mushrooms risotto	16	Seasonal vegetables plate	18	
				
		<b>MEATS</b>		
Roasted sweetbreads, truffle and potatoes purée	29	Low cook pork fillet, black garlic and seasonal vegetables	25	
Black Angus rib-eye, beetroot panache	33	Duck filet, carrots and confit figs	23	



Available diner only up to 21h30  
Served for all guests

Up to 12 years  
With Chef's dish and dessert

Our chef inspiration in 6 courses  
65

16

Supplement : wine tasting  
with our sommelier  
4 glasses sélection  
25



Available lunch only

Starter and main or main and desert  
36

Starter, main and desert  
47

**Starters**

Tomato and papaya cream, watermelon confit with soy

Beef carpaccio, sesame mayonnaise, capers

**Mains**

Confit salmon, pepper and aubergine caviar, shellfish reduction

“Sologne” Mushrooms risotto

Low cook pork fillet, black garlic and seasonal vegetables

Duck filet, carrots and confit figs

**Desserts**

Strawberries

*Strawberries and red berries from Sologne marinated, Vichy candy emulsion with Sichuan pepper*

Vanilla

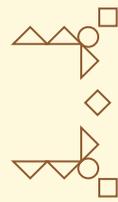
*Traditional mille-feuille with Madagascar vanilla and ice cream*

Lemon

*Deconstructed lemon meringue tar*

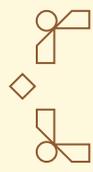


## FROMAGES



Cheese selection, mixed salad  
and truffle dressing

14



## DESSERTS



Straberries  
*Strawberries and red berries from  
Sologne marinated, Vichy candy emulsion  
with Sichuan pepper*

13

Lemon  
*Deconstructed lemon meringue tart*

13

Vanilla  
*Traditional mille-feuille with  
Madagascar vanilla and ice cream*

14

Chocolate  
*Soft chocolate cake, croquant  
with golden leaf, sorbet*

16

Apricot  
*Seared, nature, en coulis,  
in cream with rosemary*

15