cner izabelle

ENTRÉES FROIDES

Foie Gras Millefeuille Caramelized apple, Oporto gelée, candied red fruit

♦ O Seared tuna, green beans, quail eggs, arugula, old-fashioned mustard vinaigrette

• Jumbo shrimp salad Jumbo shrimp with asparagus, shallot sauce

ENTRÉES CHAUDES

- Marinated mussels Dill oil and Pernod, creamy peas and crispy bread with saffron aioli
- Lorraine quiche Spinach, brie cheese, phyllo dough and fennel sauce

SOUPES

- Onion soup Gratinated with a selection of cheeses
- Cheese cream Blanc de Blancs reduction

PLATS

- Solution Black cod fillet Eureka lemon, cooked at low temperature, accompanied by pea puree
- Lamb rack Mint jelly and basil, accompanied by a false potato stone
- Canard à la Bourguignonne Brussels sprouts and creamy pumpkin
- Cordon bleu chicken breast Morbier cheese sauce and caramelized vegetables
- **∂** *Tournedo Rossini* Asparagus and gratin Dauphinoise

DESSERTS

- Rosemary crème brûlée tart
- Chocolate crêpe cake Cocoa and hazelnut cream, blackberry and cheese ice cream

- Healthy dishes which help in maintaining balanced diet
- Soluten free dishes
- Whole Food Plant-Based option
- O Contains dairy and/or milk
- Spicy dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

WHOLE FOOD PLANT-BASED MENU

ENTRÉES

🔊 🍎 Fire Avocado Quelites, habanero ash, pepper paté

🔍 🍎 Cherry tartine Rosemary confit tomato, black olive, onion paté

Cauliflower boneless Sochujang, BBQ, sweet potato fries

SOUPE

Potato and leek cream) 🖉 30

PLATS

🛞 🛯 🍎 Beans & mushrooms tetela Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce

() *Mushroom crêpes* Creamy poblano sauce, sweet corn, spring onion, green beans

DESSERTS



Red velvet Eggless red velvet sponge with vanilla plant-based cream and red berry compote

