

Le Tourbillon

DINNER

ENTRÉES

**SOUPE À L'OIGNON
ET MILLE-FEUILLE AU GRUYÈRE**
French onion soup gruyere cheese mille feuille

**BISQUE DE CRUSTACÉS FLAMBÉS
AU COGNAC**
Seafood bisque flambe with cognac

**BLINIS DE SAUMON FUMÉ MARINÉ
MAISON CRÈME AIGRE**
*Home marinade smoked salmon blinis,
sour cream*

**POÊLÉE DE FOIS GRAS ET TUILE
DE POMMES CARAMÉLISÉES,
PAIN BRIOCHE**
*Seared foie gras, caramelized apple tuile,
brioche bread*

SALADE DE LANGOUSTE
*Caribbean lobster salad, guacamole
with radish, romaine, endives and vinaigrette*

HUÎTRES FRAÎCHES
Fresh oyster and its garnishes

SALADE NIÇOISE
*Nicoise salad, green beans, tuna, onions,
potato, olives*

PLATS PRINCIPAUX

BOEUF WELLINGTON
*Beef tenderloin wellington, potatoes
and demi glace*

**POITRINE DE POULET BIO
À LA MOUTARDE DE MEAUX**
*Organic chicken breast in mustard from meaux,
with roasted potatoes and yam*

MORUE CONFITE
*Cod fish confit (MSC), crispy skin,
smoked beet reduction, potatoes,
anchovies in garlic olive oil*

**CARRÉ D'AGNEAU AUX HERBES
DE PROVENCE**
*Herb crusted lamb rack with polenta
and shallots*

CONFIT DE CANARD, PAIN D'ÉPICES
*Duck confit, spice bread, carrots
and cinnamon juice*

**PAVÉ DE SAUMON
EN CROÛTE D'AMANDES (ASC)**
*Salmon filet in almond crust, veloute,
clams and mussel cream*

STEAK AU POIVRE
*Beef Tenderloin, peppercorn crusted,
red wine reduction, glazed shallots*

FROMAGES

**CHARIOT À FROMAGES
DU JOUR SUR DEMANDE**

THE CHEESE CART
*Enjoy our house selection
of french imported cheeses*

DESSERT

PARIS BREST
*Traditional choux pastry filled
with coffee cream*

COULANT AU CHOCOLAT
*Molten chocolate cake 70% cocoa
and caramel sauce*

CRÈME BRÛLÉE
Vanilla custard and crispy caramel

PLANT-BASED

ENTRÉES

**RATATOUILLE NIÇOISE
ET FOUGASSE AUX HERBES**
*Nicoise vegan ratatouille with fougasse bread
with herbs*

PLATS PRINCIPAUX

**CHARLOTTE DE LÉGUMES GRILLÉS
ET TAPENADE DE PISTACHE**
Grilled vegetable charlotte, pistachio tapenade

DESSERT

TARTE TATIN
*French style Vegan apple tart,
served with vegan ice cream*

Some dishes can be made gluten free (ask your waiter).

If you have allergies, ask your waiter about food allergens.

**THANK YOU FOR CONTRIBUTING
TO THE CONSERVATION OF THE LOBSTER!**
*From March 1st to June 30th, we respect the lobster breeding season
by not fishing or serving this product at our hotels, and therefore
a substitute will be offered.*