

Menu Eiffel:

Starter

Pressed poultry, celery, and duck foie gras

Marinated salmon and spring vegetables

Sea bream ceviche, cream of peas, salmon egg, and crispy noodles

Main Course

Hake fish, "softy-crunchy" fennel, fish broth, infused Earl Grey tea

Chicken supreme slow-cooked with morels, basmati rice & green asparagus tips

Multicolored vegetables, perfect egg, and parmesan

Dessert

The "raspberry-passion" dress or

Chocolate "Cancan"

Drink

Mineral water

Prestige Menu:

Starter

Foie gras flower of Paradise

Crab and avocado in fine shellfish jelly, squid ink tuile

A Caesar salad like in "Paradise"

Main Course

Cod back candied with lime, mussels stew, and flat beans with curry

Monkfish medallions, saffron vegetables "bourride style »

Paradis Wellington "served – medium rare"

Dessert

"Strawberry-vanilla" cannon

"White Outfit" citrus-vervain

Drink

Mineral water