

# Fouquet's

Menu created in collaboration with Pierre Gagnaire

## STARTERS

CAVIAR (30G – 50G – 100G) SERVED WITH TRADITIONAL ACCOMPANIMENTS BLINIS, EGG, CRÈME FRAÎCHE, CHIVES, SHALLOTS, LEMON	149 € - 214 € - 364 €
CREAMY BURRATA, TOMATO JAM WITH POMEGRANATE, ARUGULA SALAD	34 €
CARL GUSTAF CAESAR SALAD WITH CHICKEN	36 €
CARL GUSTAF CAESAR SALAD WITH LOBSTER	65 €
ARTICHOKE SALAD, MINT AND SAN DANIELE HAM	34 €
HONEY GLAZED TUNA TARTARE, GINGER AND SOY SAUCE	39 €
OCTOPUS, JAMAICAN STYLE	38 €
MAHI-MAHI CARPACCIO, CARIBBEAN CONDIMENTS AND SWEET POTATO ICE CREAM	35 €
BEEF TATAKI, RAW VEGETABLES, PEANUTS AND FRESH CORIANDER	32 €

## PASTA

ROASTED POTATO GNOCCHIS, PARMESAN CREAM WITH SAGE	29 €
TOMATO RIGATONI	27 €
CONCH TAGLIATELLES, GARLIC AND FRESH HERBS	38 €
PRAWN LINGUINE	36 €

## FISH

ROCKFISH BOUILLABAISSÉ, STEAMED VEGETABLES AND GARLIC MAYONNAISE	42 €
ROASTED PRAWNS WITH SATAY, EGGPLANT CAVIAR	38 €
SPINY LOBSTER TAIL POACHED IN A CORIANDER-INFUSED BUTTER, RICE CAKE WITH DRIED APRICOTS	92 €
GRILLED CATCH AND SIDE OF THE DAY	Price according to the arrival

## MEAT

CLASSIC BEEF TARTARE (PREPARED IN THE DINING ROOM)	Sauce Champs-Élysées, sauce Diable	44 €
ANGUS PRIME BEEF FILET	Sides : potato wedges, vegetables of the day or wafer potatoes	68 €
ANGUS BEEF TAGLIATA		48 €
GRILLED LAMB CHOPS WITH TAMARIND JUICE		64 €
INDIAN STYLE CHICKEN SUPREME, ONION CONFIT, DRIED FRUITS, PLANTAIN BANANA AND COCONUT		46 €

## SIDE DISHES

SEASONAL MIXED GREEN SALAD	12 €
MASHED POTATOES	12 €
MASHED SWEET POTATOES WITH PASSION FRUIT	12 €
SEASONAL GRILLED VEGETABLES	14 €
POTATO WEDGES	12 €
PROVENÇALE RATATOUILLE	12 €
PILAF RICE	12 €

Allergen list is available on request  
Net prices in euro, taxes and service included  
Accepted modes of payments : AMEX, visa, mastercard, cash