

# THE MENU OF THE MÉADO



## The Little Peas

*Crispy tart, Stracciatella cream, Caviar*

Just warm with Rosemary Butter

## Asparagus

*White, escabèche with white Miso, Poutargue and yellow lemon zest*

## The Tuna

*Like a Soubressade, Spice wafer*

## The Crab

*Dashi, hot jelly, fennel cream*

## La Langoustine

*Ravioli, duck foie gras, fine jelly with Gold Leaf*

## The Cod

*Soft brandade*

## Salmon

*Smoked with Cherry wood, confit, Wasabi*

## The Caviar

*Champagne sorbet*

## The Pigeon

*Poached, Dates, Crispy Semolina and Chickpeas,  
Small Merguez thighs*

## The Cheese

*Steamed hot puff, Comté Cream*

## Rhubarb

*Compote, light vanilla cream, like a tatin*

## The Pollen

*Shortbread, Honey Ice Cream*

380 Euros (Taxes and Service included)

# THE ORSAY MENU



## The Little Peas

*Crispy tart, Stracciatella cream, Caviar*

*Just warm with Rosemary Butter*

## Asparagus

*White, escabèche with white Miso, Poutargue and yellow lemon zest*

## The Crab

*Dashi, Hot jelly, Fennel cream*

## La Langoustine

*Ravioli, Duck Foie Gras, fine jelly with gold leaf*

## Salmon

*Smoked with Cherry wood, confit, Wasabi*

## The Pigeon

*Poached, Dates, Crispy Semolina and Chickpeas,  
Small Merguez thighs*

## The Cheese

*Hot steam puff, Comté cream*

## Rhubarb

*Compote, light vanilla cream, like a tatin*

## The Pollen

*Shortbread, Honey Ice Cream*

310 Euros



## A LUNCH AT PRÉ CATELAN

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*The lunch menu is available from Wednesday to Friday*

The Little Peas  
*Crispy tart, Stracciatella cream, Caviar*

La Langoustine  
*Ravioli, Duck foie gras, fine gold leaf jelly*

Salmon  
*Smoked with Cherry wood, confit, Wasabi*

The Pigeon  
*Poached, Dates, Crispy Semolina and Chickpeas,  
Small Merguez thighs*

The Pollen  
*Shortbread, Honey Ice Cream*

175 Euros (Taxes and Service included)

The same menu is offered at the price of 220 Euros  
with wines selected by Boris Thuillier, our chef sommelier.

The lunch menu is not available on Saturdays or public  
holidays.