



# HÔTEL LANCASTER

PARIS - CHAMPS-ÉLYSÉES

## ÉMOTIONS DE SAISON

### Discovery Menu

3 services 70  
Wine pairing 110

### Signature Menu

6 services 110  
Wine pairing 165

#### TO START

Red tuna marinated in soy sauce, Japanese omelette, sorrel 30  
Green asparagus from Provence, poached egg and lemon sabayon 32  
Cold warm langoustine tail, rhubarb, coriander and lemon mayonnaise 34

#### TO FOLLOW

Steamed cod, pan-fried common bobtail squids and candied fennel 42  
Sautéed veal chop, artichoke peppers cooked with Colonnata bacon 54

#### TO SHARE

7-hour lamb shoulder with Ratte du Touquet potatoes *for two* 94  
Catch of the day, white asparagus from Touraine, preserved lemon *market price*

#### TO FINISH

Strawberry and rhubarb soufflé 16  
Fresh citrus and black sesame praline 16  
Selection of artisanal cheeses 18

All prices are in Euro incl. VAT and service. Our homemade dishes are prepared on site from raw products. All our meat is from French and Dutch origin. Taxes and service included - VAT 10% - Unless otherwise stated, all wines or produced designation - net prices 20% VAT. List of allergens available upon request.