



# HÔTEL LANCASTER

PARIS - CHAMPS-ÉLYSÉES

## ÉMOTIONS DE SAISON


### Discovery Menu

3 services **70**  
Wine pairing **125**

### Signature Menu

6 services **110**  
Wine pairing **180**

#### TO START

Fried artichokes of Provence, pistou riquette with black garlic and piquillos 	32
Crab meat with kalamansi, smoked salt guacamole, fine tomato jelly and herb sorbet	34
Courgette with fine blue lobster stuffing, creamy bisque	40

#### LA MER

Roasted sea bass with piperade and coriander	45
Catch of the day, vegetable bayaldi and virgin Taggiasche olives	48

#### LA TERRE

Roasted beef fillet, mashed potatoes, mirabelle plums and chanterelle mushrooms, reduced juice	48
Racan pigeon cooked on trunk, Noa cucumber, turnip cooked in vergeoise sauce	52

#### TO FINISH

Lemon and limoncello soufflé with Timut pepper	16
Peach and melon sweetness with verbena syrup	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.