



HÔTEL LANCASTER

PARIS - CHAMPS-ÉLYSÉES

ÉMOTIONS DE SAISON

Discovery Menu

3 services **75**
Wine pairing **115**

Signature Menu

5 services **115**
Wine pairing **185**

TO START

Sea bass carpaccio, caviar seed, piquillos and combava sauce **40**
Roasted langoustines with Espelette pepper, coco tarbais with white balsamic **38**
Soft-boiled chicken egg, angel hair pasta and corn **30**

LA MER

Sole, wasabi broccoli, Noilly Prat sauce **50**
Catch of the day, candied aubergines and condiments *market price*

LA TERRE

Sliced French veal chop, cucurbits and ceps mushrooms **48**
Saddle of lamb in a sauté pan, gremolata, pan-fried artichoke ravioli **50**
Roasted mallard, frizzy sparassis with peated whisky **54**

TO FINISH

Chocolate soufflé **18**
Fresh blackberries, cottage cheese mousse and crisp **18**
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.