



# HÔTEL LANCASTER

PARIS - CHAMPS-ÉLYSÉES

## ÉMOTIONS DE SAISON

### Discovery Menu

3 services **75**  
Wine pairing **130**

### Signature Menu

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

#### TO START

Green asparagus from Provence, chicken egg and lemon sabayon ✓ **40**  
Crab meat freshness, candied rhubarb and bergamot mint **42**  
Frog legs sautéed with Basque condiments, ravioli with herbs and wild garlic **44**

#### LA MER

Steamed cod fillet, cuttlefish tagliatelle, spinach and virgin piquillo **44**  
Red mullet, shellfish with parsley butter, risotto risoni **48**  
Catch of the day, lemony Touraine white asparagus *market price*

#### LA TERRE

Iberian pork chop sautéed, stuffed conchiglioni with artichoke and ricotta **46**  
Lamb in a crust, bagna cauda and peas in a French style **48**

#### TO FINISH

Chocolate soufflé and flambéed banana with rum **18**  
Whipped egg whites, textured apple and kiwi **18**  
Selection of artisanal cheeses **21**

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.