



# 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

Stuffed horned tomato, orchard vegetables and Piedmont hazelnuts, spicy vinaigrette ✓ 40  
Mi-cuit foie gras with smoked salt, mirabelle plums and lemon thyme 45  
Langoustines with satay, grey shrimp broth and Chinese cabbage 45

#### LA MER

Trout from Baigorry en bué, Tio Pepe cream sauce and caviar seeds, gnocchi with lemon confit 48  
Sautéed turbot, seaweed and fried purple artichoke 50  
Catch of the day, roasted cauliflower with Viking salt, Nantes butter *market price*

#### LA TERRE

Beef fillet, beef tongue and bone marrow, ratte en cocotte and béarnaise sauce 48  
Racan pigeon in ballotine, smoked eel, figs and chanterel 50

#### TO FINISH

Black fruit soufflé and sorbet 18  
Declination of grape, verjuice and rivesalt 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.