

MENU

'CRUDO' SEA BASS, CAVIAR, BLACK RADISH & GRANNY APPLE
FERMENTED TOMATO WATER & MIMOSA

SQUASH 'BUTTERNUT' WITH PAPER FRILLS & PICKLED KABOCHA
MAPLE SYRUP, STAR ANISE & AUTUMNAL GARDEN

PAN-SAUTÉED DUCK FOIE GRAS,
DRIED CAPE GOOSEBERRIES & FENNEL, SOBA NOODLES & GRILLED BUCKWHEAT BROTH

WILD TURBOT IN A PASTRY CRUST OF HEMP,
'BILLY BY' SMOOTH EMULSION, ENOKI MUSHROOMS & FRENCH BEANS, FLOWERS OIL

'JAPWAGYU' BEEF, GLAZED 'VIOLA' EGGPLANT
FERMENTED SAUCE WITH APPLE 'CRONCELS' & HEATHER HONEY, GINGER

REFINED CHEESE TROLLEY FROM MARIE QUATREHOMME

CARAMELIZED WITH COCONUT SUGAR BABY BANANAS,
THIN SOFT BISCUIT, BANANAS & MACADAMIA NUTS,
BANANA SORBET & VANILLA-FLAVOURED RUM

'LE PAQUIN'

SAO TOMÉ CHOCOLATE STRUCTURE & COCOA GAVOTTE BISCUIT
PRALINE & WHIPPED CREAM WITH GRILLED SUNFLOWER
CHOCOLATE SORBET & THIN CRISP CHOCOLATE LEAVES

MENU ELABORATED BY JEAN-FRANÇOIS ROUQUETTE
OUR DISHES ARE "HOMEMADE" AND ARE ON SITE FROM GROSS PRODUCTS.



WE WOULD BE DELIGHTED TO SEE YOUR PICTURES ON SOCIAL MEDIA WITH

#PURJFR

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