

# T R I P D I A R Y

Menu in 6 services	165
Wine pairing - 4 glasses	255
Menu in 8 services	205
Wine pairing - 6 glasses	325

» ROASTED BAY PRAWNS FROM OUR SHORES, Butternut, glassworth, toasted with shell sabayon, passion fruit & tonka vinaigrette ~	75
» ROASTED CHANTERELLES 'PICKING', Hazelnuts crumble, wild blackberries the way my mother liked it ~	55
» PRESERVED & FRIED ABALONES FROM PLOUGUERNEAU WITH SEAWEED BUTTER, 'Poivrade' artichokes, vadouvan & puffed black rice ~	70
» CAVIAR FROM SOLOGNE & SMOKED CORN ICE CREAM & LAPACHO	90
» SCALLOPS FROM THE EMERALD SHORES, 'Farofa', preserved sweet pepper & tahina eggplant	48
» ROASTED MILK-FED VEAL FILET MIGNON FROM SEGALA, 'Celery à la Royale', breaded marrow, ceps, verjuiced gravy Ou	85
» GRILLED 'JAPWAGYU' BEEF OVER A BARBECUE, Peking Viola aubergine, physalis condiment & Green Zebra tomato	125
» RIPPENED CHEESE TROLLEY from Marie Quatrehomme	25

## Sweet surprise...

» JEUX "DE POMMES" Caramelized Chanteclerc with farm-produced cider. Iced parfait with Chartreuse, Granny apple & kiwi refreshed with basil Ou	30
» "LE PAQUIN" Sao Tome chocolate structure & cocoa biscuit, praline & whipped cream with grilled sunflower, chocolate sorbet & thin crispy leaf of chocolate	30

PUR'

PARK HYATT PARIS™  
VENDÔME

Net prices in euros - tax & service included.  
Thank you for noting that our hotel does not accept cheques.

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In accordance with the decree n°2002-1465 date from December, 17th 2002, the bovine meat served in our restaurants come from France, Germany & Australia. Our dishes can be modified according to arrivals & tides.

A S T I M E  
G O E S B Y . . . .

Menu in 3 services 135  
Wine pairing - 3 glasses 195

'VERDURA' SNAILS FROM BROCELIANDE,  
Mouss broth with Raifort, radishes

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SCALLOPS FROM THE EMERALD SHORES,  
'Farofa', preserved sweet pepper & tahina eggplant

Or

GUIEA FOWL FROM PIERRE DUPLANTIER,  
Gnocchis & mushrooms

~

JEUX "DE POMMES"  
Caramelized Chanteclerc with a farm-produced cider. Iced parfait with Chartreuse,  
Granny apple & kiwi refreshed with basil

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