

# T R I P D I A R Y

Menu in 6 services	165
Wine pairing - 4 glasses	255
Menu in 9 services	205
Wine pairing - 6 glasses	325

» STEAMED PRAWNS FROM PALAMOS, Fennel Panna Cotta, marinated cucumber with dill, red quinoa ~	85
» SELECTION OF TOMATOES FROM OUR GARDEN, Burrata, watermelon, & hot pepper sorbet, green raviole ~	48
» DUCK FOIE GRAS WITH SANSHO PEPPER, Wine rhubarb bouillon & baby leeks ~	55
» ABALONES FROM PLOUGUERNEAU & BOUCHOT MUSSELS, Zephyr zucchinis, Bilibi bouillon	78
» STEAMED POLLOCK WITH THYME & LEMON, Sweet onions & preserved lemon ravioles, mousse stock with white cheese, chanterelles	70
» ROASTED MILK-FED VEAL FILET MIGNON FROM SEGALA WITH REDCURRANT, Turnips with honey & hibiscus, tart blackberry, tops pesto with puffed quinoa Ou	85
» GRILLED 'JAPWAGYU' BEEF OVER A BARBECUE, Peking Viola aubergine, 'Joseph' sauce, apple, honey & old Xérès	125
» RIPPENED CHEESE TROLLEY from Marie Quatrehomme	25
<b>Sweet surprise...</b> ~	
» 'ICED OPÉRA WITH GRAND CRU COFFEE FROM VENEZUELA' Crunchy dacquoise, light crèmeux with hazelnut & verjuiced jelly ~	30
» YELLOW PEACH WITH A LIGHT SYRUP OF BLACKCURRANT LEAVES Voatsiperifery pepper sorbet, finger biscuits crusts	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

SELECTION OF TOMATOES FROM OUR GARDEN,  
Burrata, watermelon, & hot pepper sorbet, green raviole

~

STEAMED POLLOCK WITH THYME & LEMON,  
Sweet onions & preserved lemon ravioles,  
mousse stock with white cheese, chanterelles

Or

CALF SWEETBREAD WITH MUSHROOMS & TRUFFLE,  
Chanterelles & New Zealand spinach with yellow wine

~

'ICED OPÉRA WITH GRAND CRU COFFEE FROM VENEZUELA'  
Crunchy dacquoise, light crèmeux with hazelnut & verjuiced jelly

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