

T R I P D I A R Y

Menu in 6 services	165
Wine pairing - 4 verres	255
Menu in 8 services	205
Wine pairing - 6 verres	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	90
» FRIED JOHN DORY FILLET WITH CARVI BUTTER & GOMASIO, Belle de Fontenay mousseline with black sesame, cucumber & Lucques olives	80
» 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 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.

Share your best memories on Instagram :
[@parkhyattparis](#) [@jean-francois_rouquette](#) #purjfr

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 verres 195

ROASTED CHANTERELLES 'PICKING',
Hazelnuts crumble, wild blackberries as my mother liked it

~

FRIED JOHN DORY FILLET WITH CARVI BUTTER & GOMASIO,
Belle de Fontenay mousseline with black sesame, cucumber & Lucques olives

Or

ROASTED MILK-FED VEAL FILET MIGNON FROM SEGALA,
'Celery à la Royale', breaded marrow, ceps, verjuiced gravy

~

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

PUR'

PARK HYATT PARIS™
VENDÔME

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

Share your best memories on Instagram :
[@parkhyattparis](#) [@jean-francois_rouquette](#) [#purjfr](#)

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.