



# Restaurant Mayo

Eat, Drink, Share

## TO SHARE

Bündnerfleisch, fresh herbs churned butter	18
Bruschetta, truffle & winter lamb's lettuce ✓	8
Seafood platter: oysters, shrimps, whelks ✕	36

## STARTERS

Eggs Mayo with Brive mustard & smoked herb coulis ✓	12
Pumpkin soup, ginger whipped cream ✕ ✓	12
Artichoke heart in carpaccio, truffle condiment ✕ ✓	14
Blue crab from Méditerranée with radish & spices ✕	18
Sea bream ceviche & leche de tigre ✕	16

## THE CLASSICS

Caesar salad, crispy chicken & parmesan	22
Caesar salad, prawns & parmesan	24
Ham Croque-Monsieur, mornay sauce & French fries	22
Comté cheeseburger & French fries	26
Truffle linguini with parmesan ✓	24
Fish N' Chips & tartar sauce	24

## MAIN COURSES

... \*A side dish of your choice is included

Seared salmon with sorrel ✕	28
Lobster ravioli with lobster bisque	30
Sauteed scallops & chestnuts, roast juice	30
Free-range chicken, mushroom mousseline & black garlic	28
Roasted lamb chop with quince confit & orange	32
Angus beef sirloin, Roquefort & shallots reduction	40

## SIDES

Celeri fricassee, apple & Comté cream ✕ ✓	7
Mashed sweet potatoes ✕ ✓	7
Stuffed macaroni with mushrooms ✓	7
Seasonal vegetable fricassee ✕ ✓	7
Black Venere rice risotto & aged parmesan ✕ ✓	7
French fries ✕ ✓	7
Mesclun salad ✕ ✓	7

## DESSERTS

Apple crumble tart ✓	12
Chocolate royal cake ✓	12
Creme brulee ✕ ✓	9



Gluten-free



Vegetarian

A children menu is available upon request.

A complete list of allergens is available upon request.

All our meats are of European Union origin, except for the sirloin steak, which is from Argentine

Hyatt Regency Paris Etoile, 3 Pl. du Général Koenig, 75017 Paris

All prices are in Euros and include VAT and service. 20% VAT on alcoholic beverages. 10% VAT on food and non-alcoholic beverages.