

Michelin-Starred Chef
Sylvain Sendra

from Itinéraires Restaurant in Paris



Apéritif: Taittinger, Champagne Cuvée Prestige, NV

Amuse-bouche

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Starters

Soft-Poached Egg, Hazelnut, Mushroom Cappuccino

Taittinger, Champagne Cuvée Prestige, NV

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Mains

Slow-Cooked Cod, Radish, Peanuts and Petit Pois “a la Française”

Domaine René Rostaing Côte-Rôtie, Ampodium, Rhône, France 2012

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Dessert

Cocktail of Sweet and Green Mango, Banana Panacotta,

Coconut Mousse and Espelette Pepper



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Apéritif: Taittinger, Champagne Cuvée Prestige, NV

Amuse-bouche

Vanilla-scented Cauliflower Cloud, Vanilla Salt

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Starters

Garden Salad

Roasted Almonds and Alsace Bacon Emulsion

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Soft-Poached Egg, Hazelnut, Mushroom Cappuccino

Taittinger, Champagne Cuvée Prestige, NV

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Mains

Slow-Cooked Cod, Radish, Peanuts and Petit Pois "à la Française"

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Challans Duck, Beetroot, Raspberry, Marsala

Domaine René Rostaing Côte-Rôtie, Ampodium, Rhône, France 2012

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Dessert

Cocktail of Sweet and Green Mango, Banana Panacotta,

Coconut Mousse and Espelette Pepper

