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Summer Pre - Theater Menu \$35

First Course

Choose (1)

MILK & CEREAL

Rice Flakes, Quail Egg, Bacon, Thyme,
White Asparagus, Chicken Oysters, Truffle

SPRING LETTUCES

Green Garlic Mousseline, English Peas,
Pickled Morels, Green Almonds

ASPARAGUS TARTINE

Potato Puree, Smoked Egg Yolk,
Grilled Lemon

Second Course

Choose (1)

GIANNONE CHICKEN

Smoked Swiss Chard,
Sherry & Foie Gras Cream

BUTTER POACHED PRAWNS

Bomba Rice,
Fumet, Nasturtium, Espelette

MARKET FISH

Wild Mushrooms, Watercress,
Celeriac Emulsion, Truffle Jus

DESSERT

BONNE BOUCHE

Chef's Selection of Pastries