



LA TRÉMOILLE
PARIS

MENU RENAISSANCE

A choice between a starter, a main course unique for all attendees and a gourmet coffee

Fillet of salmon with coriander, spring onion and black sesame confit
Soft boiled egg cooked with a light celeriac, crumble and chicken jus
Beef "Tataki" with ponzu sauce, served with rocket and mizuna salad
Cream of carrot soup with cumin, orange zest and olive oil*



Supreme of chicken with sautéed seasonal mushrooms
Roasted fillet of scorpion fish, with courgettes "à la Niçoise" and basil
Veal ragout with basmati rice
Gnocchetti-Sardi pasta in a traditional Catalan cherry tomato
and Taggiasche Olive sauce*



Gourmet coffee

Price per person: 35€ including mineral water

* Suitable for a vegan menu



LA TRÉMOILLE
PARIS

MENU TRÉMOILLE

A choice between a starter, a main course and a dessert
unique for all attendees.

Roasted prawns with lemon zest in a creamy sauce

Basil risotto, finely sliced cecina beef, Taggiasche olives and parmesan

Marinated salmon spring rolls with a mizuna sprout garnish

Seared duck foie gras, with roasted beetroot and blackcurrant jus

Quinoa served with a spicy bulgur salad*



Steamed fillet of cod served with a vegetable casserole and green juice

Slow-cooked beef cheek served with potato gnocchi

Roasted skin-on sea bream fillet served on a bed of stir fried vegetables,
seasoned with ginger

Tender lamb shanks with our Louis² home-made ratatouille

Bo-bun soup of peppered artichokes, crunch soy beans
and condiments peanut-butter*



Dessert selection according to season



Coffee

Price per person: 45€ including mineral water

* Suitable for a vegan menu



LA TRÉMOILLE
PARIS

MENU LOUIS²

A choice between a starter, a main course and a dessert
unique for all attendees.

Lightly Seared Blue Fin tuna with tomato confit and peppered rocket
Duck foie gras parfait with mango chutney and toasted Poilâne bread
Crab meat with cream of celeriac drizzled with chervil juice
Savoury creme brulee with butternut emulsion, chestnut and hazelnut
crumble*



Scallops roasted in Cecina, leeks sautéed with butter
Perfectly-cooked veal chops with lightly mashed potato and gravy
Pan-fried turbot fillet, French-style peas
Stir-fried vegetables with lemongrass and ginger, tempura tofu and black
sesame *



Dessert selection according to season



Coffee & petits fours

Price per person: 65€ including mineral water

* Suitable for a vegan menu