

#### **Starters**

# Duck foie gras from the Landes region and Parma ham, cherry coulis, melon and white port

Chicken ravioli and sautéed chanterelle mushrooms, chicken consommé with parmesan mentholated with chervil

Pan-fried carabineros with agastache, creamy burrata cheese with aubergine caviar, cordifolia

Bluefin tuna tartar and cuttlefish 'a la plancha', vitello tonnato with capers and confit Datterini tomatoes

Shad fish seasoned as ceviche, radish salad and enokis mushrooms with mango curry paste

### Main Courses

## Poached brill with sage butter,

zucchini and patty pan flavoured with De Carlo's olives, tomato soup with coconut

# Pan-fried monkfish with oregano,

sautéed Swiss chards with buttons mushrooms, tarragon bouillabaisse

#### Royal seabream with turmeric roots,

fennel jam and leeks with 36 month aged comté cheese

#### Steak of veal roasted with nutmeg,

celeriac and Cremona mustard, kidneys stewed with rhubarb

#### Grilled lamb from the Pays d'Oc region,

turnips from Nancy and golden raisin with lemongrass, potato creamy with Roquefort cheese

#### **Desserts**

#### Aged cheeses assortment,

condiment of season

#### L'Envol

chocolate biscuit and custard, raspberry sorbet, hazelnut streusel

#### Apricot

sour vanilla compote, lemon thyme zabaione and fresh almonds

#### Peach

roasted flavoured with verbena, iced strawberry and sweet almond meringue

#### Hazelnut

iced zabiaone with lime and mango, light cream and Jivara chocolate

Produces are chosen according to seasonality and market availability

List of allergens available at the hostess'desk.



# L'Oiseau Blanc

Inspired by the theme of aviation, the restaurant celebrates the famous adventure of pilots Charles Nungesser and François Coli who in 1927 attempted to cross the Atlantic Ocean aboard the biplane L'Oiseau Blanc.

Chef Sidney Redel and his team invite you to discover a seasonal French cuisine reinterpreted in a contemporary style, while enjoying breathtaking views of the most famous monuments of the capital.

Starter – Main Course – Dessert 109€

Starter – Fish – Meat – Dessert 129€