

PIÈCES COCKTAIL

PLEASE SELECT 10 COLD MINIATURES

DUCK FOIE GRAS & HIBISCUS JELLY, SPICE CRUMBLE
CHICKEN WRAP WITH HERBS & ROMAINE LETTUCE
BEEF CARPACCIO, 'SAVORA' MUSTARD & ROCKET SALAD
GILT-HEAD BREEM SUSHI, SOYA SAUCE
OYSTER IN A SEA WATER JELLY, WATERCRESS FINE MOUSSE
SMOKED SALMON 'ÉCLAIR' & WASABI
CRISPY BLACK OLIVES TAPENADE
TACOS WITH GUACAMOLE, SEA BASS TARTARE & LIME
SMALL CONE WITH SESAME
SESAME FINGER, FRESH GOAT CHEESE WITH HERBS
VEGETARIAN TACOS WITH CRISPY VEGETABLES
SMOKED SALMON, 'BELLE DE FONTENAY' POTATOES, SMOKED HERRING EGGS
TOMATO BASIL FOCACCIA, GRILLED VEGETABLES & FRESH GOAT CHEESE WITH HERBS

PLEASE SELECT 9 HOT MINIATURES

GILT-HEAD BREEM & GRAPEFRUIT SKEWER
DUCK SALTIMBOCCA & FOIE GRAS
BEEF 'EMPAÑADAS' WITH PEPPERS & PAPRIKA
LAMB LOIN SKEWER & ORIENTAL FLAVOURS
TOMATO, MOZZARELLA & BASIL TART
CRUNCHY SALMON WITH SWEET RED PEPPERS
CRUNCHY KING PRAWNS, BASIL CREAM
POTATO THIN WAFER BISCUIT, FRONTINA CHEESE & BLACK TRUFFLE
CRISPY COMTÉ CHEESE 'GOUGÈRE'
BEEF SKEWER, 'ROSSINI' STYLE

5 SWEET MINIATURES

STRAWBERRY CHEESECAKE
VANILLA FLAVOURED CHOCOLATE SHELL
PURE SEA SALT CARAMEL FLAVOURED MACAROON
COCONUT & PASSION FRUIT TARTLET
PEANUT FINGER

145€ PER PERSON

PARK HYATT PARIS™

VENDÔME

LUNCH MENU IN 3 SERVICES

STARTERS

LIGHTLY SMOKED VEAL CARPACCIO, RED CURRANTS, PISTACHIOS & MANCHEGO
ARTICHOKE & DUCK FOIE GRAS, LAMB'S LETTUCE WITH HAZELNUT OIL
PRESSED TOMATOES & MOZZARELLA, PESTO & THIN LACE BISCUIT WITH BLACK OLIVES
WILD TATAKI SALMON, BABY CUCUMBER PICKLE, 'PEAL' SEASONING
DAIKON TURNIP RAVIOLI, ABALONE, SHERRY & ACACIA HONEY DRESSING

MAIN COURSES

POLLACK, BLACK SESAME, AVOCADO, CHINESE CABBAGE WITH CITRUS FRUIT BUTTER
GILT-HEAD BREAM, CARROTS & DRIED TOMATOES WITH SUMMER SAVORY, MUSTARD JUS
MONKFISH GRILLED ON VINE CUTTINGS, GREEN PEAS, SORREL ZABAGLIONE, PRESERVED ONIONS
PARSLEY-FLAVOURED JOHN DORY, BABY SPINACH LEAVES SALAD, TANGY SEASONING WITH CAPER & POMEGRANATE
SAUTÉED RUMP OF VEAL FLAVOURED WITH SAGE, 'VEGETABLE GARDEN', RIQUETTE JUICE WITH NUT-BROWN BUTTER
THICK BEEF STEAK STUDED WITH BLACK OLIVES FROM NICE,
BROCCOLI & ZUCCHINI WITH PARMESAN CHEESE, POTATO WAFFLE
ROAST CHICKEN BREAST, WHEAT LIKE A RISOTTO WITH SPRING ONIONS & BABY MOREL MUSHROOMS WITH YELLOW WINE
PRESERVED SHOULDER OF LAMB PASTILLA, HUMMUS WITH CUMIN & RED HARISSA, ARTICHOKE

DESSERTS

CARAMEL & PEANUT SQUARE
RASPBERRY CHEESECAKE
THREE CHOCOLATE FINGER
RED FRUIT TART WITH SPICED CREAM
RUM BABA WITH EXOTIC FRUITS

PURE ARABICA COFFEE

115€ PER PERSON

*PLEASE NOTE THAT IT IS A SINGLE CHOICE FOR ALL GUESTS.
PLEASE NOTE THAT THE SELECTION BELOWS IS SUBJECT TO CHANGE ACCORDING TO SEASON.*

PARK HYATT PARIS™

VENDÔME

FINGER BUFFET

PLEASE SELECT 2 SALADS & 3 SANDWICHES

SALADS

VEAL CARPACCIO & CAMUS ARTICHOKE, PINE SEEDS & ROCKET LEAVES

TRADITIONAL CAESAR SALAD, CHICKEN & PARMESAN CHEESE

CHICKEN SPRING ROLL, SWEET-AND-SOUR SAUCE

ORECHETTE PASTA SALAD, PRAWNS & MARJORAM

MOZZARELLA DI BUFALA & BAYONNE HAM, LAMB'S LETTUCE WITH BALSAMIC VINEGAR

GILT-HEAD BREEM TARTARE, AVOCADO & POMEGRANATE SEEDS

CEREALS "DAHL", GRILLED CUCUMBER, BOILED/FRIED EGG, 'TZATZIKI' SAUCE

SANDWICHES

THE PARISIEN SANDWICH (BAGUETTE WITH HAM & SALTED BORDIER BUTTER)

HAMBURGER BREAD WITH DUCK FOIE GRAS, STEWED FIGS

CHICKEN CLUB SANDWICH WITH 'MOISAN' BREAD

GRILLED VEGETABLE FOCACCIA, BASIL CREAM

SMOKED SALMON BAGEL & VEGETABLES SPROUTS

KING CRAB WRAP, 'SAVORA' MUSTARD & ROMAINE LETTUCE

CEREAL BREAD, AIR-DRIED BEEF & COMTÉ CHEESE

CRUNCHY VEGETABLES 'NAVETTE', FRESH GOAT CHEESE WITH HERBS

SELECTION OF MINIATURE PASTIES

ASSORTED SODAS, FRUIT JUICES & MINERAL WATERS

PURE ARABICA COFFEE

76€ PER PERSON

PLEASE NOTE THAT IT IS A SINGLE CHOICE FOR ALL GUESTS.
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VENDÔME