

# T R I P D I A R Y

Menu in 6 services	165
Wine pairing - 4 verres	255
Menu in 8 services	205
Wine pairing - 6 verres	325

» ROASTED BAY PRAWNS FROM OUR SHORES, Butternut, glassworth, coral sabayon, passion fruit & tonka vinaigrette ~	75
» ROASTED CHANTERELLES 'PICKING', Hazelnuts crumble, wild blackberries as my mother liked them ~	55
» FRIED ABALONES FROM PLOUGUERNEAU WITH SEAWEED BUTTER, 'Poivrade' artichokes, vadouvan & puffed black rice ~	70
» SMOKED CORN & CAVIAR FROM AQUITAINE ICE CREAM	90
» FRIED JOHN DORY FILLET WITH CARVI BUTTER & GOMASIO, Belle de Fontenay mousseline with black sesame, cucumber & Lucques olives	80
» ROASTED MILK-FED VEAL FILET MIGNON, 'Celeriac à la Royale', breaded marrow, verjuiced gravy Ou	85
» GRILLED 'JAPWAGYU' BEEF WITH BINTYOTAN CHARCOAL, Peking Viola aubergine, physalis condiment & Green Zebra tomato	125
» RIPPENED CHEESE TROLLEY from Marie Quatrehomme	25
<b>Sweet surprise...</b> ~	
» JEUX "DE POMMES" Caramelized Calville with a farm-produced cider. Iced parfait with Chartreuse, Granny apple refreshed with basil Ou	30
» "LE PAQUIN" Sao Tome chocolate structure & cocoa biscuit, praline & whipped cream with grilled sunflower, chocolate sorbet & thin crispy leaf of chocolate	30

PUR'

PARK HYATT PARIS™  
VENDÔME

Net prices in euros - tax & service included.  
Thank you for noting that our hotel does not accept cheques.

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In accordance with the decree n°2002-1465 date from December, 17th 2002, the bovine meat served in our restaurants come from France, Germany & Australia. Our dishes can be modified according to arrivals & tides.

T I M E  
P A S S I N G . . .

Menu in 3 services 135  
Wine pairing - 3 verres 195

ROASTED CHANTERELLES 'PICKING',  
Hazelnuts crumble, wild blackberries as my mother liked them

~

FRIED JOHN DORY FILLET WITH CARVI BUTTER & GOMASIO,  
Belle de Fontenay mousseline with black sesame, cucumber & Lucques olives

Ou

ROASTED MILK-FED VEAL FILET MIGNON,  
'Celeriac à la Royale', breaded marrow, verjuiced gravy

~

JEUX "DE POMMES"  
Caramelized Calville with a farm-produced cider. Iced parfait with Chartreuse,  
Granny apple refreshed with basil

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