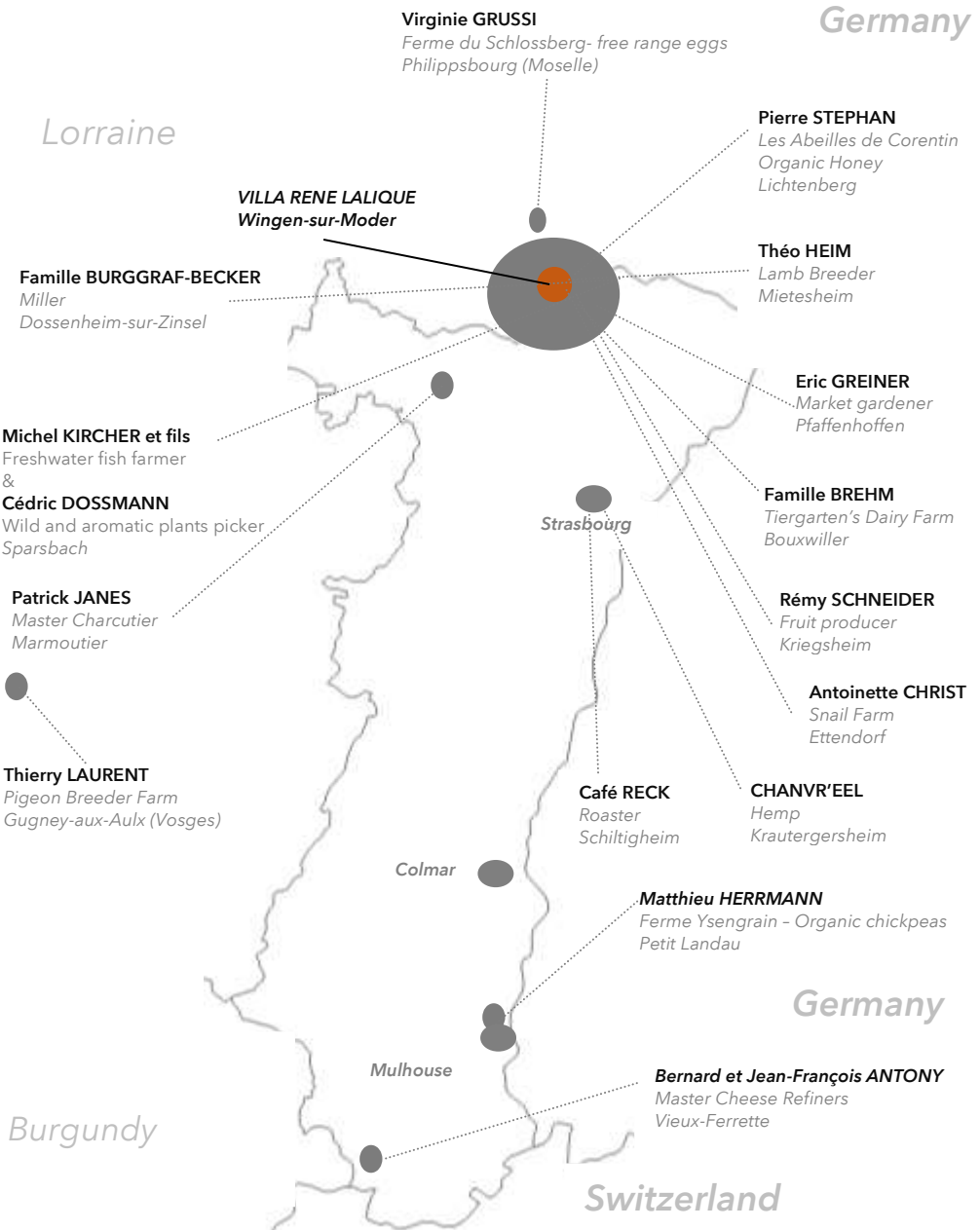


# Villa René LALIQUE

Chef Paul STRADNER, Chef Jean-Georges KLEIN and Pastry Chef Nicolas MULTON present the suppliers whose produce are sourced and foraged locally. Each one of them helps create the Villa René Lalique's culinary masterpieces:



# TERROIR OF THE VILLA RENE LALIQUE

*Available in a 100% vegetarian option*

EGG " A LA FLORENTINE "  
EGG YOLK - SPINACH - PARMESAN CHEESE

\*\*\*

## **SYMPHONY**

SALMON TROUT - PEPPERY BROTH - MARINATED VEGETABLES

\*\*\*

## **MINI LEEK**

GOAT CHEESE - VINAIGRETTE

\*\*\*

## **CHICKPEAS**

LEMON - YOGURT - CURRY

\*\*\*

## **FENNEL**

REDUCED FENNEL JUICE - TOMATO - CITRUS FRUITS

**O R**

## **ARTIC CHAR**

CAULIFLOWER - ALSACE'S SAFFRON (+ €10)

\*\*\*

## **SUMMER FRUITS AND VEGETABLES**

YOUNG LEAVES - ELDERFLOWER

**O R**

## **LAMB**

LAMB TAJINE - EGGPLANT - BURGER (+ €10)

\*\*\*

## **PRELUDE**

\*\*\*

## **HONEY OF VILLA RENE LALIQUE**

HONEY - THYME - CANDIED LEMON

€ 165

*Please choose the same menu for all guests  
or in parallel with the MENU RENE LALIQUE*

Villa René LALIQUE  
AVAILABLE TODAY

Please note that each of the below courses  
can either be added to your tasting menu or replace one of the dishes.

CAVIAR VINTAGE STURIA (50gr)  
*Double Cream - Chive - Corn Blinis*

€ 125  
*To replace a course € 85*

POTATO - BLACK TRUFFLE EMULSION (1/2 portion)

€ 48  
*To replace a course € 10*

JOHN DORY IN SALT CRUST (2 pers.)  
*Herb Risotto - Virgin Sauce*

€ 155  
*To replace a course € 80*

BEEF ENTRECOTE (2 pers. With Cutout in Restaurant Room)  
*Reduced Meat Juice, Potatoes Anna, black Garlic*

€ 140  
*To replace a course € 50*

ALL THE MENU COURSES ARE AVAILABLE  
TO COMPLETE YOUR "A LA CARTE" CHOICE

€ 48/course

CHEESE  
*Selection of Cheese by Masters Bernard & Jean-François Antony*

€ 28

Villa René LALIQUE  
**MENU RENE LALIQUE**

EGG " A LA FLORENTINE "  
EGG YOLK - SPINACH - PARMESAN CHEESE

\* \* \*

**SYMPHONY**  
SALMON TROUT - PEPPERY BROTH - MARINATED VEGETABLES

\* \* \*

**CAVIAR & BEEF**  
CAVIAR BAERI VINTAGE - BEEF TARTARE - DOUBLE CREAM

\* \* \*

**ARTIC CHAR**  
CAULIFLOWER - ALSACE'S SAFFRON

\* \* \*

**GAMBA CARABINERO**  
REDUCED JUS - SALTED HERBS - LIME-CITRON GEL

\* \* \*

**CHICKPEAS**  
LEMON - YOGURT - CURRY

\* \* \*

**PIGEON**  
CARROT - CUMIN - KUMQUAT

\* \* \*

**CAPPUCCINO**  
POTATO - BLACK TRUFFEL

\* \* \*

**HONEY OF VILLA RENE LALIQUE**  
HONEY - THYME - CANDIED LEMON

€ 205

*Please choose the same menu for all guests  
or in parallel with the MENU TERROIR OF THE VILLA RENE LALIQUE*

*Net Prices. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.*

Villa René LALIQUE  
4-STEP WALTZ

EGG " A LA FLORENTINE "  
EGG YOLK - SPINACH - PARMESAN CHEESE  
\* \* \*

**SYMPHONY**  
SALMON TROUT - PEPPERY BROTH - MARINATED VEGETABLES  
\* \* \*

**FOIE GRAS**  
SUMMER CEP MUSHROOM CRÈME - BLACKBERRY - BRIOCHE  
**OR**  
**AMBERJACK**  
MARINATED RAW - CAPERS - LEMON - EGG MIMOSA  
\* \* \*

**PIKE PERCH**  
BEET - ORANGE - OLIVE OIL  
**OR**  
**BLUE LOBSTER**  
PEACH - VERBENA - ALMOND  
\* \* \*

**LAMB**  
LAMB TAJINE - EGGPLANT - BURGER  
**OR**  
**GUINEA FOWL**  
PAPRIKA - KNÖDEL  
\* \* \*

**CAPPUCCINO**  
POTATO - BLACK TRUFFEL  
\* \* \*

**APRICOT**  
MEADOWSWEET - TART - INFUSED JUICE  
**OR**  
**TULAKALUM CHOCOLATE**  
FROM COCOA BEAN TO CHOCOLATE

€ 165

*Please choose the same menu for all guests*

Villa René LALIQUE  
**3-STEP WALTZ**

EGG " A LA FLORENTINE "  
EGG YOLK - SPINACH - PARMESAN CHEESE  
\* \* \*

**SYMPHONY**  
SALMON TROUT - PEPPERY BROTH - MARINATED VEGETABLES  
\* \* \*

**FOIE GRAS**  
SUMMER CEP MUSHROOM CRÈME - BLACKBERRY - BRIOCHE  
**OR**  
**AMBERJACK**  
MARINATED RAW - CAPERS - LEMON - EGG MIMOSA  
\* \* \*

**PIKE PERCH**  
BEET - ORANGE - OLIVE OIL  
**OR**  
**BLUE LOBSTER**  
PEACH - VERBENA - ALMOND  
**OR**  
**LAMB**  
LAMB TAJINE - EGGPLANT - BURGER  
**OR**  
**GUINEA FOWL**  
PAPRIKA - KNÖDEL  
\* \* \*

**CAPPUCCINO**  
POTATO - BLACK TRUFFEL  
\* \* \*

**APRICOT**  
MEADOWSWEET - TART - INFUSED JUICE  
**OR**  
**TULAKALUM CHOCOLATE**  
FROM COCOA BEAN TO CHOCOLATE

€ 118

*Please choose the same menu for all guests*

*(Not served on Friday and Saturday evenings, Sunday lunch, public holidays)*

*Net Prices. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.*

**CHEESE**

€ 28

*Selection of Cheese by Masters Bernard & Jean-François Antony*

**DESSERT CORNER**  
*by Nicolas MULTON*

Please note that each of the below courses  
can either be added to your tasting menu or replace one of the dishes.

**RHUM DICTADOR XO**

BABA - RHUM - WHIPPED CREAM

€ 28

*To replace a course € 18*

**COFFEE**

OPERA - COFFEE - ROASTED BARLEY

€ 28

*To replace a course € 18*

**MEXICAN VANILLA " QUINTSE "**

MILLEFEUILLE - VANILLA - CAMEL

€ 25

*To replace a course € 15*

**APRICOT**

MEADOWSWEET - TART - INFUSED JUICE

€ 25

*To replace a course € 15*

**TULAKALUM CHOCOLATE**

FROM COCOA BEAN TO CHOCOLATE

€ 25

*To replace a course € 15*