



Secret Square

Cabaret Paris

MENU

50€

(Starter/Main course or Main course/Dessert) ou

75€

(Starter/Main course /Dessert)

All your senses will be awakened...

STARTERS

Foie gras, gingerbread and orange chutney 🍷
Melon ham, Porto mousse
Fresh goat's cheese ravioles with basil 🍷 🌿
Fresh marinated salmon and watermelon with Yuzu sauce
Mozzarella tomatoes revisited

FISH

Cod on tomato carpaccio with fresh herbs
Prawns in vanilla shellfish sauce

MEAT (Origin of our meat: Germany, France, Netherlands or United Kingdom)

Chicken mini-brochettes, Miso lemon sauce, basmati rice
Black Angus beef strip with harissa sauce
Duck breast fillet with raspberry sauce

DESSERTS

Three-cheese platter
Black forest reinterpreted
Strawberry tart, pistachio cream 🍷
Peach soup with mint and pepper, apricot sorbet
Crème brûlée with bourbon vanilla 🌿
Apples on crumble with caramel and macadamia nut ice cream 🌿 🍷
Assortment of sorbets

VEGETARIAN DISHES

Fresh goat's cheese ravioles with basil 🍷 🌿
Festonati with arrabiata 🌿
Peach soup with mint and pepper, apricot sorbet

SOME WINES

Dourthe N°1 (White, Red ou Rosé), Bordeaux **40€** | Domaine du Crêt des Garanches, Brouilly **48€** | Les fées
Brunes, Crozes **55€** | Château La Garde, Pessac-Leognan **65 €** | Château de Pez, Saint Estèphe **80€**

Drinks not included | American Express cards and cheques not accepted

Summary table of allergens available on request

🌿 This dish may contain traces of gluten

🍷 This dish may contain traces of nuts.