



Secret Square

Cabaret Paris

MENU

50€

(Starter/Dish or Dish/Dessert or
Starter/Dessert)

or

75€

(Starter/Dish/Dessert)

Let your senses guide you beyond the limits of your imagination...

STARTERS

Pan-fried snails on ginger lentil chutney
Ravioli with duck confit and roasted hazelnuts
Foie gras with apple and fig compote
Salmon tartare with cucumber, avocado, candied ginger and Yuzu vinaigrette
Cream of porcini mushroom soup with whipped cream and roasted pecans
White Baeri Caviar 50 g & 2 shots of Caviar Vodka (**€100 supplement**)

FISH

Gambas with angel hair pasta, garlic sauce, pilaf rice.
Glazed sea bass fillet, clementine sauce, orange carrot purée.

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

Beef tenderloin with Sichuan pepper sauce
Lamb saddle with herb crust, gratin dauphinois, and rich meat jus
Iberian pluma with red wine sauce, mashed potatoes

DESSERTS

Three cheese platter
Chocolate lava cake with pistachio filling
Crunchy pear Belle-Hélène
Rice pudding tartlet with caramel filling
Chocolate crème brûlée
Duo of oranges and grapefruit with orange juice and orange blossom water.

VEGETARIANS COURSES

Cream of porcini mushroom soup with whipped cream and roasted pecans
Risotto with mushrooms and peas
Duo of oranges and grapefruit with orange juice and orange blossom water

White Baeri Caviar (50 g) & 2 shots of caviar vodka - Off-menu €125

SOME WINE

Dourthe N°1 (Blanc, Rouge ou Rosé), Bordeaux **40€** | Domaine du Crêt des Garanches, Brouilly **48€** | Les fées
Brunes, Crozes **55€** | Château Boutisse, Saint-Emilion Grand Cru **75€** | Château de Pez, Saint Estèphe **80€**

Drinks not included | American Express cards and check are not accepted

List (in French language) of all possible allergens is at your disposal and available on request

⌘ This dish may contain traces of gluten

🥜 This dish may contain traces of nuts