



Secret Square

Cabaret Paris

MENU

50€

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

75€

(Starter/Dish/Dessert)

or

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

STARTERS

Gorgonzola and ricotta ravioli with toasted hazelnuts (Vegetarian) ‡

House-marinated salmon with caramel and passion fruit, served with orange jelly

Semi-cooked foie gras with cherry apple compote ‡

Crab meat on a bed of avocado tartare with black garlic mayonnaise

Zucchini tartlet with caramelised onions, sun-dried tomato tapenade and Parmesan (Vegetarian) ‡

50 g Baeri Blanc caviar & 2 shots of caviar vodka (€100 supplement)

FISH

Viennese-style salmon fillet with ravigote sauce and mashed potatoes ‡

Octopus stuffed with chorizo, served with étrille sauce and red rice ‡

MEAT

(Origin of our meat: : France, Aubrac)

Aubrac beef tenderloin with Béarnaise sauce and wild potatoes

Pork entrecôte with blackcurrant sauce and mashed potatoes ‡

Duck breast with a pepper crust and green sauce, served with wild potatoes ‡

DESSERTS

Three-Cheese Platter (Vegetarian)

A modern take on Tarte Tatin, vanilla ice cream, whipped cream ‡

Chocolate ribbon and chocolate ice cream, toasted hazelnuts

Vanilla crème brûlée or rose and lychee crème brûlée

Pistachio cream tartlet with praline filling and orange blossom whipped cream ‡

Pineapple tartare with mango mousse (Vegetarian)

Assorted sorbets (Vegetarian)

VEGETARIAN DISH

Penne all'arrabbiata ‡

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

SOME WINES

Dourthe N°1 (Blanc, Rouge ou Rosé), Bordeaux **40€** | Domaine du Crêt des Garanches, Brouilly **48€** | Les fées
Brunes, Crozes **55€** | Les Pimentiers, Savigny-les-Beaune **65€** | 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