



# Secret Square

Cabaret Paris

## MENU

**50€**

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

**75€**

(Starter/Dish/Dessert )

ou

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

### STARTERS

- Crispy asparagus, salmon and shaved Parmesan ☿
- Semi-cured foie gras, cherry apple compote
- Thinly sliced melon and shredded pancetta
- Ravioli with goat's cheese and chives, toasted pecan nut pieces ☿ 🥜
- Tomato and mozzarella with varying textures (Vegetarian)
- Baeri Blanc caviar 50g & 2 shots of caviar vodka (supplement €100)

### FISH

- Sea bream fillet with sun-dried tomato pesto and balsamic vinaigrette ☿
- Viennese-style salmon steak with ravigote sauce ☿

### MEAT

(Origine de nos viandes : France, Aubrac)

- Aubrac beef fillet, three-pepper sauce, Roseval potatoes sautéed in duck fat
- Pork entrecôte, sangria sauce
- Japanese-style chicken karaage, biryani rice ☿

### DESSERTS

- Three-cheese platter (Vegetarian) 🥄
- Pink Lady apple roll on crumble, mascarpone cream and macadamia ice cream ☿ 🥜
- Paris-Brest with pistachio cream and raspberry ☿ 🥄
- Vanilla crème brûlée or Chocolate crème brûlée
- Assortment of sorbets (Vegetarian)
- Pineapple tartare with mango mousse (Vegetarian) - **Signature Cocktail supplement (+€5):**  
**Gin (4 cl), basil, passion fruit and sesame**

### VEGETARIAN DISH

- Penne all'arrabiata ☿

Caviar Baeri Blanc (50 g) & 2 Shots de Vodka Caviar - Hors 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