



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

Oven-roasted beetroot, Serrano ham chiffonade and spiced crumble

Herring-style marinated salmon in oil

Semi-cooked foie gras, pear compote and gingerbread ☿

Goat cheese ravioli with finely chopped chives (V) ☿

Autumn mushroom tart base (V) ☿

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

FISH

Salmon cooked on one side with haddock cream sauce

Royal sea bream fillet, confit tomato pesto and meat jus

MEAT

(Origine de nos viandes : France, Aubrac)

Aubrac beef fillet with red wine sauce and confit shallot ☿

Japanese-style chicken karaage, biryani rice

Saddle of lamb, thyme sauce, vanilla cauliflower purée and toasted hazelnuts

DESSERTS

Selection of three cheeses (V) ☿☿

Assortment of sorbets (V)

Molten chocolate fondant with mint ☿☿

Pink Lady apple roulade on a seed crumble, mascarpone cream,

macadamia ice cream and miso caramel (V)

Pomelo supremes, citrus juice and clementine sorbet (V)

Pistachio profiteroles, pistachio cream and hot chocolate

VEGETARIAN DISH

Tagliatelle with chestnuts and mixed mushrooms (V)

Caviar Baeri Blanc (50 g) & 2 Shots de Vodka Caviar - Off-menu item 125€

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