



Monday, January 1st, 2024
Dinner

ARTICHOKE HEART

Candied artichoke, sakura vinegar



BLUE LOBSTER

Breton blue lobster "à la nage", spiced butternut, praline pumpkin



SEA BASS

Roasted line-caught sea bass, slaked-lime carrot, tangy sauce



WOOD PIGEON

Roasted wood pigeon, foie gras in truffled cabbage leaf, celery sauce



CALISSON

Lemon cream, caramelized almonds



VANILLA BEAN

Woodford Reserve Baba, Tahiti vanilla

395€

Excluding drinks, taxes and service - Menu subject to change

La Réserve Paris - Hotel and Spa
Executive Chef Jérôme Bancet