



LE GABRIEL

PARIS

Lunch

Monday, January 1st, 2024

ARTICHOKE HEART

Candied artichoke, sakura vinegar

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BLUE LOBSTER

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

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SEA BASS

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

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WOOD PIGEON

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

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CALISSON

Lemon cream, caramelized almonds

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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 Bancetel