



LE GABRIEL

PARIS

*Dinner*

Monday, January 1<sup>st</sup>, 2024

**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 Bancetel