

GRANDS VOYAGEURS

PARIS VI

EASTER AT GRANDS VOYAGEURS

3-COURSE MENU—55

20 & 21 April

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STARTER

ASPARAGUS DUO

Creamy white asparagus, crunchy green asparagus,
soft-boiled egg & emulsified hollandaise sauce

Green with Envy + 15

*Wakaze Saké, green Chartreuse,
Dolin Dry infused with rosemary and thyme, lime*

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MAIN

CONFIT LAMB RIBS

With honey and spices, lamb jus and roasted baby potatoes

Glass of red wine from Nappa Valley, US + 16

Francis Coppola Diamond Zinfandel 2020

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DESSERT

CHOCOLATE HEAVEN

Chocolate brownie, dulcey chocolate ganache
& chocolate streusel

Boston Sour GV + 16

*Whistle Pig whiskey infused with coffee, Cointreau,
Honey and star anise syrup, lemon, egg white*

