

# Our Dessert

GOURMET COFFEE OR TEA	90
<i>Each day his story</i>	
PIÑA COLADA	85
<i>Cream chocolate shell, pineapple mango</i>	
LE PARIS-BREST	85
<i>Almonds and hazelnuts</i>	
CHOCOLATE CAKE	85
OUR HOME DOME	80
<i>With caramel</i>	
ROASTED PINEAPPLE	70
SHERBETS	70
<i>Raspberry, lemon, mango, passion fruit</i>	
ICE CREAM	70
<i>Chocolate, vanilla, tonka beans</i>	

*“In plate as in life,  
change gives flavour”*

- African Proverb

## To start...




### Cold Entries

<b>LA PAILLOTE FLAVOURS “ TO SHARE ”</b>	240
<i>Variation of hot and cold starters</i>	
<b>CHEF’S SALAD</b>	150
<i>Potatoes, green beans, cherry tomatoes, red peppers, green salad, avocado, pineapple</i>	
<b>SEMI COOKED TUNA WITH ASIAN FLAVOURS</b>	180
<i>Avocado guacamole, citrus sauce, vegetables oriental way</i>	
<b>SEABASS CEVICHE, MANGO AVOCADO</b>	170
<i>Passion fruit vinaigrette</i>	
<b>CRAB LEAVES WITH AVOCADO</b>	160
<b>BEEF CARPACCIO</b>	150
<i>Truffle oil, capres, pistou rocket</i>	
<b>RICE CAKE</b>	140
<i>Cherry tomatoes, cheese, anchovy fillets</i>	

### Hot Entries

<b>PAN FRIED GOOSE LIVER - FOIE GRAS</b>	290
<i>Sweet potatoes</i>	
<b>VELOUTE OF PORCINI MUSHROOMS</b>	180
<i>With goose liver</i>	
<b>STUFFED CANNELLONI “TRUFFLE PUREE”</b>	180
<i>Goose liver, bechamel sauce, mushroom, celeriac, spinach, parmesan</i>	
<b>SQUID CARBONARA</b>	180
<b>NEMS DUO</b>	140
<i>Chicken, shrimps</i>	
<b>CHEESE RAVIOLI</b>	140
<i>Sweet cheese</i>	
<b>BLUE CHEESE RAVIOLI</b>	140
<i>Ricotta and parmesan</i>	
<b>CRISPY SOFT BOILED EGG</b>	110
<i>Porcini mushroom, asparagus, cheese</i>	

## Vegetarian Dishes

 <b>PAPPARDELLE WITH PORCINI MUSHROOMS</b>	140
<i>Parmesan cheese and parsley</i>	
 <b>VEGETARIAN WOK</b>	130
<i>Rice</i>	
 <b>STUFFED EGGPLANT</b>	120
<i>Herbs and goat cheese</i>	

## Our Fishes

<b>SALMON STEACK</b>	270
<i>Potato gratin</i>	
<b>SCALLOPS</b>	260
<i>Cauliflower puree, small vegetables</i>	
<b>OUR BEAUTIFUL WHOLE SOLE “GRILLED OR MEUNIERE”</b>	290
<i>Vegetables, lemon butter sauce</i>	
<b>BASS FILLET</b>	250
<i>Vegetables</i>	
<b>GAMBAS WOK</b>	180
<i>Pineapple and black mushrooms, crunchy vegetables sweet and sour sauce, chinese noodles</i>	

## Our Meats

<b>BEEF ROYAL WITH TRUFFLES</b>	380
<i>With macaroni</i>	
<b>THE BUTCHER'S PIECE</b>	240
<i>Potato gratin</i>	
<b>TOURNEDOS BEEF FILLET</b>	230
<i>Green pepper sauce, mashed potatoes</i>	
<b>LAMB SHANK</b>	220
<i>Potato puree</i>	
<b>THIN SLICES THAI BEEF</b>	200
<i>Crunchy vegetables, rice</i>	

## Our Poultry

<b>DUCK LEG</b>	260
<i>Parmentier mince style, chickpea puree</i>	
<b>DUCK BREAST</b>	260
<i>With red apple mousseline</i>	
<b>POULTRY COOKED AT LOW TEMPERATURE</b>	190
<i>Fried potatoes, paris mushroom, poultry juice</i>	

## Moroccan Dishes

<b>TANGIA BY PAILLOTE</b>	220
<i>French fries</i>	
<b>CHICKEN TAGINE WITH CANDIED LEMON AND OLIVES</b>	180
<i>French fries</i>	

La  Paillote  
RESTAURANT & JARDINS