

STARTERS



Scallop slices,
sea urchin bavaroise and heirloom beets **37€**

Veal pâté en croûte,
veal, chestnuts, red onion compote **29€**

Gilthead bream tartare, oyster,
pumpkin gel and tangy squash **31€**

Duck foie gras royale,
Jerusalem artichokes and smoked eel **36€**

Black truffle crème Dubarry served cold,
tangy cauliflower and brioche **35€**

Crispy crabmeat, shellfish mayonnaise,
spiced avocado féroce **39€**

FISHES



Semi-cooked salmon with grains,
Macaire potatoes with seaweed, watercress butter **43€**

Scallops and caviar,
salsify stew with scallop mantle cream **58€**

Roasted John Dory filet steaks,
artichoke barigoule with smoked eel,
potatoes and baby leeks, tarragon butter **49€**

Grenoble-style monkfish tail, potato purée **120€**
(For 2 people to share) Depending on the catch of the day

VEGETARIAN RECIPE



Parisian gnocchi and black truffle artichokes,
mountain pasture Beaufort **36€**

MEATS



Roast leg of local lamb, served at your table from the carving trolley,
Michel Rostang's potato gratin dauphinois **47€**

Foyot veal rib steak,
pressed celery and black truffle, seasoned jus **56€**

Salers beef tartare, seasoned to your taste,
home-made chips and baby leaf salad **38€**

Guinea fowl in a pastry-sealed pot,
Grand-Mère garnish **39€**

Seven-hour braised shoulder of lamb,
spelt risotto, juice with mild spices, tangy cream **120€**
(For 2 people to share)

SALAD & CHEESES



Baby leaf salad, dressed to your taste,
(Baux de Provence olive oil, sherry vinegar or balsamic vinegar,
dried apricots, walnuts and hazelnuts) **13€**

Selection of local mature cheeses **16€**

DESSERTS



Neapolitan rum baba,
citrus-infused rum, vanilla whipped cream **18€**

Caramel soufflé, lemon ice cream **18€**
(to be ordered at the start of the meal)

Chocolate and Iranian pistachios **18€**

Baked Alaska, exotic fruits and coriander **18€**

Pear, almond and hibiscus **18€**

Apple pressé, Madagascan vanilla crème brûlée, Kefir sorbet **18€**

Crêpes Suzette flambéed with Grand Marnier **18€**

Tea or Coffee 'gourmand', served with petit fours **18€**

THE **PLM** MENU 74€

PARIS LYON MEDITERRANEAN



Veal pâté en croûte,
veal, chestnuts, red onion compote

OR

Gilthead bream tartare,
oyster, pumpkin gel and tangy squash



Semi-cooked salmon with grains,
Macaire potatoes with seaweed, watercress butter

OR

Guinea fowl in a pastry-sealed pot, Grand-Mère garnish



Selection of local mature cheeses

OR

Neapolitan rum baba, citrus-infused rum,
vanilla whipped cream

OR

Our seasonal recommendation

Drinks not included

THE **TRAVELLER'S** MENU 55€



Roast leg of local lamb, served at your table from the carving trolley,
Michel Rostang's potato gratin dauphinois



Exotic fruit pavlova

Served in 45 minutes

*Menu offered to 12 people maximum

Drinks not included

THE **CHILDREN'S** MENU 29€



Choice of dish from our menu from the following selection
served in child-sized portions:

Roasted scallops, salsify stew

OR Semi-cooked salmon with grains, Macaire potatoes with seaweed, watercress butter

OR Salers beef tartare, fresh chips **OR** Roast leg of lamb, gratin dauphinois



Gianduja chocolate tartlet

OR

Ice cream or sorbet selection



Fruit juice (20cl, made from concentrate) **OR** Soft drink (25cl) **OR** Mineral water (50cl)

Up to 10 years old



TRAIN BLEU MENU 120€



Scallop slices,
sea urchin bavaroise and heirloom beets



Duck foie gras royale,
Jerusalem artichokes and smoked eel



Monkfish medallions and caviar, salsify stew



Roast apple and Normandy cider sorbet



Roasted veal rib steak,
pressed celery and black truffle, seasoned jus



Selection of local mature cheeses



Chocolate and Iranian pistachios

Drinks not included

Served for everyone at the table,
Until 2pm at lunch and 10pm at dinner

FOOD & WINE PAIRING 40€



Only served with Le Train Bleu Menu - price per person

Menu accompanied by 3 glasses (15cl) of wine chosen from the following selection:

White AOC Pouilly Fumé Serge Dagueneau & filles

White AOC Pessac-Léognan Colombier de Brown

Red AOC Haut Médoc Cru Bourgeois Bourgeois Doyac

Only served with Le Train Bleu Menu - price per person



Les informations consommateur suite au décret n°2002-1465, concernant la traçabilité des viandes, sont disponibles à l'accueil du restaurant.

You can fill your own contenant with free potable drinking water

SSP Paris SAS – RCS Paris 534 704 770 – Capital de 208 814€ – Siège : Equalia, 5 rue Charles de Gaulle, 94140 Alfortville – France

Net prices – Including service of 15% of the price exclusive of tax – **January 2024.**

Flash the QR code to consult our allergens information.



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