

## STARTERS



**Veal pâté en croûte,**

veal sweetbread, chestnuts, red onion compote. **32€**

**Scallops, sea bream, and Maison Prunier's Aquitaine caviar**

and ravigote condiment **41€**

**Charred leeks in vinaigrette,**

parmesan crumble and creamy aigrelette sauce **29€**

**Pigeon mousse and duck foie gras,**

figs and grapes, puff brioche with spices **35€**

**Gravlax-style salmon,**

beetroot hummus and green apple **36€**

**Ardèche farm snails with parsley butter,**

Gnocchi Parisienne with mountain pasture Beaufort cheese **37€**

## FISHES



**Grilled scallops à la plancha,**

gnocchi with fennel, scallop shell-infused brown butter jus,  
pommes gaufrettes **48€**

**Provençal-style octopus stew,**

squash and pissaladière-style condiment **43€**

**Roasted John Dory filet steaks,**

artichoke barigoule with smoked eel, watercress butter **45€**

**Sea bass in flaky pastry crust,**

herby beurre blanc sauce and grilled basmati rice **140€**  
(For 2 people to share - Depending on the catch of the day)

## VEGETARIAN RECIPE



**Champsaur potato tart,**

forest mushrooms and chestnuts with vin jaune sauce **34€**

## MEATS



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

**Beef Chartreuse,**  
autumn vegetable stew, Burgundy-style sauce **40€**

**Roasted hind filet,**  
shank agnolotti, celery cream, Grand Veneur sauce **49€**

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

**Farm-reared pork chop, tender spare ribs,**  
apple, blood sausage, Pommes Dauphine, baby leaf salad  
with pig ear vinaigrette, Charcutière sauce **130€**  
(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€**

**Platter of local mature cheeses** 16€

## DESSERTS



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

**Guanaja chocolate soufflé, lemon balm sorbet 18€**  
(to be ordered at the start of the meal)

**Citrus, vanilla, and pecans 18€**

**Pineapple surprise (For 2 people to share) 32€**

**Crispy cigar made with Havana tobacco, 18€**  
Hennessy XO cognac pastry cream «Michel Rostang»

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

**Apple and mendiante dried fruit 18€**

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

## COFFEES & TEAS



### COFFEES

Finca El Platanillo **7€**

Decaffeinated **7€**

### TEAS & HERBAL TEAS (Mariage Frères) **10,5€**

Casablanca, Fuji-yama, Darjeeling, Earl Grey  
Lemon verbena, Chamomile, Lime blossom

THE **PLM** MENU 76€  
PARIS LYON MEDITERRANEAN



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

**OR**

Gravlax-style salmon,  
beetroot hummus and green apple



Provençal-style octopus stew,  
squash and pissaladière-style condiment

**OR**

Beef Chartreuse,  
autumn vegetable stew, Burgundy-style sauce



Selection of local mature cheeses

**OR**

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

**OR**

Dessert of the day

Drinks not included

THE **TRAVELLER'S** MENU 56€



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



Tropical 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:

Scallops, potato gnocchi **OR** Roasted John Dory filet steaks, artichoke barigoule  
**OR** Beef tartare, home-made chips **OR** Roast leg of lamb, potato gratin dauphinois



All-chocolate éclair

**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€



Pigeon mousse and duck foie gras,  
figs and grapes, puff brioche with spices



Scallops, sea bream, and Maison Prunier's Aquitaine caviar and ravigote



Roasted John Dory filet steaks,  
artichokes barigoule with smoked eel, watercress butter



Lemon, honey, and infused rum sorbet



Roasted hind filet,  
shank agnolotti, celery cream, Grand Veneur sauce



Selection of local mature cheeses



Citrus, vanilla, and pecans

**Drinks not included**

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

## FOOD & WINE PAIRING 40€



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

*White* AOC Pouilly Fumé Serge Dagueneau & filles

*White* AOC Chablis Domaine Oliveira Lecestre

*Red* AOC Haut Médoc Château Victoria

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 –October **2024**.

Flash the QR code to consult our allergens information.



Join us  and 