

STARTERS



Fowl and duck foie gras "pâté en croute",
pear poached in spiced red wine **32€**

Scallop tartare,
smoked eel and Jerusalem artichokes **40€**

Artichoke and tarragon tartlet **29€**

Langoustine carpaccio,
celery and green mango remoulade sauce,
shellfish bavaroise **36€**

Semi-cooked Mediterranean tuna,
curry cauliflower, apple and shiso vinaigrette **35€**

Endives with ham and black truffle* **37€**

FISHES



Grilled scallops à la plancha,
celery pressé with seaweed **48€**

Cod loin breaded with hazelnut,
carrot cream with orange and cumin **43€**

Turbot and Maison Prunier's Aquitaine caviar,
brown butter spinach **52€**

Grenoble-style monkfish tail,
toasted basmati rice **115€**
(For 2 people to share - Depending on the catch of the day)

VEGETARIAN RECIPE



Potato gnocchi with black truffle*,
mountain pasture Beaufort cheese **34€**

*Tuber melanosporum

MEATS



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

"Cordon bleu", potato purée and watercress
free-range Prunay poultry, Prince de Paris ham and Comté cheese **41€**

"Rossini" beef fillet,
winter vegetables with black truffle* **59€**

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

Foyot veal rib steak,
pommes boulangère and sauce reduction **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€**

Platter of local mature cheeses **16€**

DESSERTS



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

Pineapple and ginger soufflé,
hibiscus sorbet **18€**
(to be ordered at the start of the meal)

Chestnut and citrus "Mont blanc" **18€**

Pear with vanilla ice-cream and chocolate sauce **18€**

Crispy cigar made with Havana tobacco,
Michel Rostang's Hennessy XO cognac pastry cream **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€**

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

*Tuber melanosporum

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



Fowl and duck foie gras 'pâté en croute,'
pear poached in spiced red wine

OR

Semi-cooked Mediterranean tuna, curry cauliflower,
apple and shiso vinaigrette



Cod loin breaded with hazelnut,
carrot cream with orange and cumin

OR

"Cordon bleu," potato purée and watercress,
free-range Prunay poultry, Prince de Paris ham and Comté cheese



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



Guanaja chocolate mousse and bitter orange

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, toasted basmati rice **OR** Cod loin, carrot cream with orange and cumin

OR Beef tartare, home-made chips **OR** Roasted leg of lamb, potato gratin dauphinois

OR "Cordon bleu," home-made chips



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€



Potato gnocchi with black truffle*,
mountain pasture Beaufort cheese



Scallop tartare,
smoked eel and Jerusalem artichokes



Turbot and Maison Prunier's Aquitaine caviar,
brown butter spinach



Hibiscus and vodka



"Rossini" beef fillet,
winter vegetables with black truffle*



Selection of local mature cheeses



Chestnut and citrus Mont-Blanc

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

*Tuber melanosporum



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 2025.**

Flash the QR code to consult our allergens information.



Join us  and 

