

## STARTERS



**Veal pâté en croûte,**

veal sweetbread, chestnut and tangy shallot 29€

**Wild mushroom tart,**

fine jelly and bavaroise cream 27€

**Pressed duck foie gras and leg confit,**

mango chutney, lychee and cardamom,  
sesame brioche 36€

**Scallop and gilthead bream tartare, Petrossian caviar,**

stuffed potatoes, tangy cream 51€

**Salmon confit and leeks in vinaigrette,**

verjuice sabayon, orange jelly with Espelette pepper 33€

**Roasted langoustines and pike pie,**

Newburg sauce 48€

## FISHES



**Fish bouillabaisse,**

fennel, mussels, croutons and rouille sauce 41€

**Seared scallops,**

butternut barbajuan fritters with lovage and smoked anchovy,  
scallop mantle cream 45€

**Turbot and Petrossian caviar,**

brown butter spinach 57€

**Sea bass in flaky pastry crust,**

herby beurre blanc sauce, grilled basmati rice 120€  
(For 2 people to share)

## VEGETARIAN RECIPE



**Squash gnocchi and confit quince,**

crushed hazelnuts and sage butter 32€

## MEATS



**Roast leg of local lamb, served at your table from the carving trolley,**  
Michel Rostang's potato gratin dauphinois 42€

**Veal head, ravigote sauce,**  
autumn root vegetables 33€

**Salers beef tartare, seasoned to your taste,**  
home-made chips and baby leaf salad 37€

**Michel Rostang's "à la royale" hare,**  
pepper sauce, taglierini pasta with cream 46€

**Roast rack of lamb,**  
Provençal-style vegetable fricassée 110€  
(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



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

**Pineapple surprise 25€**  
(To share)

**Exotic fruit soufflé 18€**  
(To be ordered at the start of the meal)

**Guanaja chocolate and green Chartreuse 18€**

**Apple, fig and sesame 15€**

**Citrus fruit vacherin 15€**

**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 sweetbread, chestnut and tangy shallot

**OR**

Salmon confit and leeks in vinaigrette,  
lemon sabayon, orange jelly with Espelette pepper



Fish bouillabaisse,  
fennel, mussels, croutons and rouille sauce

**OR**

Veal head, ravigote sauce, autumn root vegetables



Selection of local mature cheeses

**OR**

Rum baba,  
citrus-infused rum, vanilla whipped cream

**OR**

Our seasonal recommendation

Drinks not included

## THE **TRAVELLER'S** MENU 53€



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



Vanilla praline millefeuille

Served in 45 minutes

\*Menu offered to 12 people maximum

Drinks not included

## THE **CHILDREN'S** MENU 25€



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

Fish bouillabaisse, fennel, mussels

**OR** Scallops, squash barbajuan fritters with sage

**OR** Beef tartare, 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€



Roasted langoustine and pike pie, Newburg sauce



Pressed duck foie gras and leg confit,  
mango chutney, lychee and cardamom, sesame brioche



Turbot and Petrossian caviar, brown butter spinach



Pear and tequila



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



Selection of local mature cheeses



Citrus fruit vacherin

**Drinks not included**

**Served for the whole table,  
lunch service until 2pm and dinner service until 10pm**

## 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