L'ORANGERIE

FOUR SEASONS HOTEL GEORGE V

AUTUMN IN SIX COURSES

Dinner, 7:00 pm – 9:30 pm

AUTUMN IN SIX COURSES

PER GUEST · SERVED TO THE WHOLE TABLE	CLASSIC WINE PAIRING	PRESTIGE WINE PAIRING
310	205	340

SIX COURSES

Broth, Saline Notes

Wild forest mushrooms fricassée, seasonal foraged treasures

Hollandaise glazed shellfish, scented herbal infusion

Responsibly sourced catch, pan-seared

Sea woodcock, traditional salmis style

The fruit of the season

AUTUMN IN NINE COURSES

PER GUEST · SERVED TO THE WHOLE TABLE	CLASSIC WINE PAIRING	PRESTIGE WINE PAIRING
395	240	370

NINE COURSES

Broth, Saline Notes

Wild forest mushrooms fricassée, seasonal foraged treasures

Hollandaise glazed shellfish, scented herbal infusion

Responsibly sourced catch, pan-seared

Exception shaped by the season
- — Sea woodcock, traditional salmis style
- — Hare, inspired by “Petit Raffray”

Mont d’Or, Pine Sap Infusion

The fruit of the season

Camphor-infused creation, chocolate nuances