LE CINQ

FOUR SEASONS HOTEL GEORGE V

À LA CARTE

Dinner, Tuesday – Saturday, 7:00 pm – 9:30 pm

À LA CARTE

STARTERS

wHITe truffle / silky potato — 210
Game consommé

PORCINI MUSHROOMS COOKED WITH LEMON AND THYME — 135
Crispy shallot and ginger

Raw scallops and sea urchin — 150
Smoked and tangy cream

foie gras pebble — 140
Poached in a sea-scented broth

DUBLIN BAY PRAWNS — 185
Warm mayonnaise, buckwheat pancakes

FISH AND SHELLFISH

Steamed lobster with sea-scented vapor — 180
Shellfish reduction with Burgundy wine

LINE-caught SEA BASS / caviar — 190
Buttermilk, a taste of my childhood

Scallops lightly seared in salted butter — 160
Vegetal broth and mushroom

wild turbot fillet — 240
Olive and mustard sauce

MEAT

SPAGHETTI GRATIN — 210
Ham, porcinis mushrooms and black truffle

WAGYU BEEF — 280
Sun-dried tomato / watermelon

À LA CARTE

MEAT · CONTINUED

grilled venison — 175
Smoked mustard

Wild duck — 180
Iodized farce toast

Breaded veal sweetbread — 195
Grenobloise style

A SELECTION OF OUR REGIONAL CHEESES — 52
Fresh and Matured

DESSERTS

DAIRY ICED — 52
Yeast flavours

CRUNCHY GRAPEFRUIT — 52
Preserved and raw

Thin crispy crepe — 52
Blackberries / blackcurrant / honey

Spicy Victoria pineapple — 52
Green shiso sorbet

CHOCOLATE AND HAZELNUT CRISPS — 52
Malt whisky ice cream

THE EPICUREAN ESCAPE OF CHRISTIAN LE SQUER

PER GUEST · EXCLUDING DRINKS

640

OUR MISE EN BOUCHE

Game consommé / silky potato
White truffle

Porcini mushroom cooked with lemon and thyme
Crispy shallots and ginger

Oscietra caviar / sea urchin
Thin game stuffing toast

Lobster mousseline
Red Burgundy shellfish sauce

Grilled venison
Smoked mustard

MIGNARDISES

dairy iced
Yeast flavours

CRUNCHY GRAPEFRUIT
Preserved and raw

CHOCOLATE AND HAZELNUT CRISPS
Malt whisky ice cream

KOUIGN AMANN, THE PASTRY FROM MY CHILDHOOD