CAFÉ JEANNE

PARK HYATT PARIS-VENDÔME

THE MENU

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STARTER

Mimosa eggs with wholegrain mustard & celery remoulade	23
Mimosa eggs with wholegrain mustard & celery remoulade with Oscietre caviar	50
Slow-cooked egg with Parmesan, buckwheat soba, wild chanterelle mushrooms	35
Gros Gris snails with garlic & parsley — 6 pieces in the shell	25
Gros Gris snails with garlic & parsley — 12 pieces in the shell	25
Crab meat veiled with pansy petals, cherry tomatoes & lightly spiced Cardinal sauce	56
Hass avocado & cocktail shrimp, served chilled	29
6 Cadoret No. 3 Special oysters	38
Slices of yellowtail, robust olive oil, chives & fleur de brume	32
Green crab bisque with Fine de Champagne & fresh cream	24

LA MER

Chef's style Fish N' Chips & corsair's mayonnaise	35
Pan-seared salmon, Genevan sauce, royal-style confit celery & young leeks	54
Scallops with soufflé cake, watercress & sage velouté	49
Steamed John Dory with thyme & lemon, 'Nano' sauce, 'Oma' basmati rice	56
Plancha-seared sea bass, sprinkled with seasoning powder	68

LA TERRE

Charolais Selection beef fillet, pan-seared, with three-peppercorn sauce & French fries	72

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THE MENU

LA TERRE · CONTINUED

Beef tartare prepared to your liking with condiments	45
Roast yellow chicken supreme with sage & lemon zest, Parmesan cream, root vegetables cooked 'à la ficelle'	58
Veal medallion with Vin Jaune, spinach & button mushrooms	44
Wagyu striploin with my signature BBQ sauce	95

SIDES

Basmati rice, french fries, mashed potatoes, steamed vegetables, panisses with thyme & preserved lemon	10

SALADES DU PARK

Chicken & bacon Caesar salad	38
Blue lobster Caesar salad	62
Lettuce heart, Parmesan, green beans, button mushrooms, walnut oil & truffle jus	45
Butterhead lettuce heart salad, king crab & hass avocado, acacia honey & lemon dressing	58

LES PÂTES

Traditionally made penne, black olives, tomatoes, basil, confit lemon	28
Casarecce pasta, Gorgonzola, walnuts, cecina & Treviso radicchio	35

LES SANDWICHES

Poultry Club Sandwich	36
Salmon Club Sandwich	40

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THE MENU

LES SANDWICHES · CONTINUED

Hamburger or Cheeseburger, french fries	45
Vegetarian hamburger, french fries	38
‘Croque Monsieur’ Comté cheese, smoked cooked ham	35

NOS DESSERTS

Cheeses selection from Anthès	28
Grand Cru chocolate sablé & milky chocolate chunks	28
Affogato with Arabica coffee & vanilla	17
Royal Gala’ apple tart with five-day confit apples & vanilla cream	25
Vanilla Millefeuille with fondant center	34
Traditional crème brûlée, with Tahitian vanilla	24
My vacherin with exotic fruits & aloe vera	25
Ice creams & sorbets of the day with Arlette biscuit	17
Exotic fruit platter	38

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