# L'OISEAU BLANC

THE PENINSULA PARIS

## À LA CARTE

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## STARTERS

**Oscietre caviar** 135
Smoked shellfish / potato / sea lettuce / squid ink zephyr

**Vegetal monochrome** 95
Salt-baked / black tea / grape water / beetroot Béarnaise / rhizome

**Red onion** 115
Cep mushroom floralia / partridge / cereal XO / woodland concentrate

## MAIN COURSES

**Scallop** 140
Pearlescent scallop / hazelnut celeriac / creamy herb garden / white truffle

**Turbot** 125
Alexanders / assorted carrots / passion fruit / paprika diable

**Braised hen** 135
Citrus / fermented cabbage / Albufera / mild chilli pepper

**Hare à la Royale** 135
World Championship-Winning Recipe. Served in two courses. Teriyaki / assorted courgettes / dragon concentrate / fresh ginger

## CHEESE

**Lactic palette** 42
Terroir encounter / maturation / autumn condiment

## DESSERTS

**Fig petal** 42
Frosted faisselle / mint bud / bell pepper / acidulous jus

**Confit blackberry** 42
Sheep's milk / harissa / frosted sorrel / purple shiso

All prices in euros.
All prices are net, service included, cheques are not accepted.
We keep at your disposal meats origin's and the list of allergens.

# À LA CARTE

## DESSERTS · CONTINUED

Spiced chocolate 42
Crispy gavotte / olive / cardamom / lemon labneh

*Let yourself be carried away on a gastronomic voyage, savouring each stop as an ode to nature. — David Bizet*

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# THE GREAT JOURNEY

*Where our talents converge*

PER PERSON

425

## THE GREAT JOURNEY

### Vegetal freshness
Young squash / Perche saffron / nori / pistachio oil

### Oscietre caviar
Smoked shellfish / potato / sea lettuce / squid ink zephyr

### Scallop
Pearlescent scallop / hazelnut celeriac / creamy herb garden / white truffle

### Turbot
Alexanders / assorted carrots / passion fruit / paprika diable

### Red mullet
Solitaire jus / roasted fish bone / macerated aubergine / buckwheat

### Lactic palette
Terroir encounter / maturation / autumn condiment

### Raspberry veil
Toasted bread praline / Treviso radicchio / candied ginger

### Spiced chocolate
Crispy gavotte / olive / cardamom / lemon labneh

*All menus are available from 12:00 p.m. to 1:00 p.m. and from 7:00 p.m. to 9:00 p.m. for the entire table.*

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# SEASONAL FLIGHT

PER PERSON

125

## SEASONAL FLIGHT

### Mussel de Bouchot
Young squash / perche saffron / nori / pistachio oil

### Potato floralia
Sea samphire / hay-infused raw cream / fermented seaweed / ossetra caviar

### Pollock
Confit / torched broccoletti / shrimp Béarnaise zephyr / cazette

### Fig petal
Frosted faisselle / mint bud / bell pepper / acidulous jus

*Menu only available for lunch from 12:00 p.m. to 1:00 p.m.*

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# AUTUMN HUNTING NOTEBOOK

*Chef David Bizet*

PER PERSON

345

## AUTUMN HUNTING NOTEBOOK

### Mallard Duck
Aged seaweed | grape | caper | anchovy | Ossetra caviar

### Grey Partridge
Cep mushroom Floralie | grain XO | roasted woody concentrate

### Grouse
Ravioli | smoked chili | heather cappuccino | white truffle

### Bécasse de la mer
Solitaire jus | diable sauce | marinated aubergine | buckwheat

### Hare à la Royale
(World Champion Recipe). Served in two courses. Herbaceous hare haunch | radicchio | mimolette | sea buckthorn

### Confit Blackberry
Sheep's milk | harissa | iced sorrel | balsamic

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