



LE BOUILLON
Bel Air

- Restaurant -

Entrée – Starter

COQUILLE SAINT JACQUES – gratinée

Seared scallops with a velvety cauliflower cream, baked in the shell with a herb and cheese crust

OR

SAUCISSON BRIOCHÉ LYONNAIS

Our traditional French Sausage Roll: warm brioche pastry wrapped around a French saucisse, baked to order and served with a pistachio mayonnaise

OR

MILLEFEUILLE DE BUTTERNUT ET CHÈVRE

Delicate layers of filo pastry filled with roasted butternut squash and goat cheese crumble



Plat de résistance – Main

POISSON GRILLÉ À L'UNILATÉRALE

Crisp-skinned market fish grilled on one side, served with bacon hock and cannellini bean purée, chorizo crumb, parmesan crisp, and fresh herbs

OR

CÉLERI-RAVE ROTI AUX TRUFFES

Roasted celeriac with truffle, served with a truffled peppercorn sauce and crispy Kumara

OR

NOTRE POT-AU-FEU TRADITIONNEL

A timeless French dish of slow-braised beef and root vegetables in a delicate clear broth



Dessert

TARTE CHOCOLAT, CARAMEL ET NOIX DE PÉCAN

Rich chocolate, caramel and pecan tart with vanilla ice cream

OR

RONDE FONDANTE RHUBARBE & CANNELLE

Cinnamon blondie with poached rhubarb, vanilla mousseline, blackberry gel, crisp meringue, and mixed berry sorbet

OR

PUDDING DE DATTES AU CARAMEL ET NOIX DE COCO

Warm sticky date pudding with coconut crumble, served with coconut sorbet

