

Menu Carte Blanche 85€

Boulangerie pâtisserie et cuite dans les cuisines du Citrus Etoile

Services compris

La Carte

Pour commencer,

Green asparagus, salmon caviar, served with a smooth egg yolk sauce 19€

Warm Quail stuffed with foie gras and chestnut velouté with truffles 22€

Foie gras tempura caramelized with a Port wine reduction 29€

Duck foie gras ravioli with trumpet mushrooms and beef juice 23€

Atlantic Sea Bass "Sashimi", white Asparagus, olive oil and fresh mint 26€

Sea scallops, truffles and warm leeks in a light vinaigrette 29€

Pour suivre,

"Plat du Jour" Please inquire MP

Dover sole filet served with pumpkin purée and reduced chicken broth 34€

Cod fish, basil mousseline, cherry tomatoes and green salad 29€

Steamed turbot, spiced onion marmalade, fennel and exotic flavour 45€

Roasted rack of lamb, corn and peas ravioli, mint, juice 39€

Sautéed sweetbreads and veal kidneys, mashed potatoes and vegetables 28€

Free range pigeon and foie gras steamed with green asparagus and fresh truffles 47€

Pour finir 15€

Roquefort, walnut and apricot terrine served with a mesclun salad

Light & soft rice pudding with hazelnuts served with Grand Marnier sauce

Java Grand Cru Cacao soufflé served with vanilla ice-cream and fresh cream

William pears, a crunchy layer of toasted almonds, cinnamon with burgundy jam

Coconut milk mousse with pineapple and tropical juice

New York cheesecake soufflé, homemade cream cheese sorbet and raspberry coulis

Warm Apples in salted butter caramel mousse

Citrus Etoile Menu 49€ pp

Duck foie gras and celery root remoulade with a port wine reduction

Scottish salmon marinated with onions and carrots served with potato salad

Warm soft egg over watercress purée topped with salmon caviar

Steamed Cod served, stuffed round zucchini, sweet and sour vinaigrette

Provençal beef stew cooked with black olives and spring vegetables

Roasted chicken breast in a walnut crust and celery root remoulade

Choice of desserts

Gourmet Menu 85€ pp

Various fresh breads baked twice daily in-house

Tax and gratuities included