



HAUSSMANN

## RESTAURANT MENU

### STARTERS

PÂTÉ EN CROUTE WITH FOIE GRAS, PORK, VEAL AND FARM POULTRY,  
RED PLUM AND CANDIED MIRABELLE PLUM CONDIMENT  
17

GINGER-FLAVORED CRAB, SWEET AND SOUR PLURAL RADISHES,  
LEMON CAVIAR AND TOASTED BREAD MELBA  
27

RAVIOLO OF BRETON LANGOUSTINES, TOMATOES AND  
VIOLIN ZUCCHINI, MANDARIN ORANGE, SHELL JUICE WITH LEMON LEAVES  
19

### DISHES

COD IN SOFT STEAM AND COCKLES, GREEN BEANS AND BUTTER,  
SALICORNIA, MARINARA SAUCE WITH SALMON EGGS  
31

ROASTED ARCTIC CHAR, FINE STUFFING WITH WATERCRESS  
CLOVES JUST STIR-FRIED, LEMON CONFIT, VERMOUTH SAUCE  
33

CHICKEN OF MONSIEUR TAUZIN, WING AND LEG LIKE A Tournedos  
ROASTED OYSTER MUSHROOM, CHARD BONBON, BLACK GARLIC, YELLOW WINE SAUCE  
36

SADDLE OF VEAL FROM THE FRENCHMAN, COOKED PINK, GRILLED BROCCOLINI AND  
BROCCOLI MOUSSELINE WITH HAZELNUT, APRICOT VINEGAR, STRONG JUICE  
42

### DESSERTS

FRESH FRENCH STRAWBERRIES, VERBENA-INFUSED BROTH  
RAW CREAM AND FULL FRUIT SORBET  
14

CITRUS PAVLOVA, TANGY MARMALADE  
WHITE CHOCOLATE GANACHE, BASIL  
12

INAYA 66% CHOCOLATE SOUFFLÉ TART  
15