

Le SALZGRÏES
Paris



SILVESTER 2022/23

Rockefeller Auster

Hûître Rockefeller

Rockefeller Oyster

Bollinger special cuvee (0,1l)

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Variation von der Gänseleber

Variation de Foie gras

Variation from goose liver

2018 Gewurztraminer, Hugel (0,1l)

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Potage Parmentier mit schwarzen Périgord Trüffeln

Potage parmentier à la truffe du Périgord

Parmentier soup with black Périgord truffles

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Hummer Thermidor mit Champignons, jungem Brokkoli und Mandeln

Homard Thermidor, champignons, jeune brocolis et amandes

Lobster Thermidor with mushrooms, young broccoli and almonds

2017 Meursault „Les Narvaux“, Guillemand-Pothier (0,1l)

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Ausgelöste Kalbsstelze, 30 Stunden gegart mit Morchelsauce,

Kartoffel-Millefeuille und gefüllter Zwiebel

Jarret de veau désossé cuit 30 heures, sauce aux morilles,

millefeuille de pommes de terre et oignon farcis

Triggered veal wagtail, cooked for 30 hours, with morel sauce,

Potato millefeuille and stuffed onion

2014 Château Langoa Barton (0,1l)

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Vacherin mit Birne

Vacherin à la poire

Vacherin with pear

2008 Château d`Yquem (0,05l)

Petits Fours

Menü Preis pro Person € 160 inklusive Couvert Weinbegleitung € 130 pro Person

Terms of booking and cancellation. To have your table guarantee on New Year's Eve it is mandatory to pay a deposit of 50% of the menu in advance until 16th of December 2022. After that date cancellations are not free off charge anymore. Please make your deposit by PAYPAYL.Me on the website. We are very glad to welcome you. Your Le Salzgrïes Team