

chez isabelle

ENTRÉES FROIDES

Foie Gras Millefeuille

Caramelized apple, Oporto gelée, candied red fruit

🌿 ***Niçoise salad***

Seared tuna, green beans, quail eggs, arugula, old mustard vinaigrette

🌿 ***Lobster salad***

Lobster tail with asparagus, shallot sauce

ENTRÉES CHAUDES

🌿 ***Escargots à la Bourguignonne***

Champagne sauce, fresh mushrooms, garlic butter

Spinach quiche

Serrano ham and fennel, accompanied by white sauce with truffle

SOUPES

Onion soup

Caramelized onion, beef stock, crouton au gratin

Cheese cream

Blanc de Blancs reduction

PLATS

🌿 **Black cod fillet**

Eureka lemon, cooked at low temperature, accompanied by mushy pea

Lamb chops

Mint jelly and basil, accompanied by a false potato stone

Canard à la Bourguignonne

Brussels sprouts and creamy pumpkin

Spring chicken cordon bleu

Morbier cheese sauce and caramelized vegetables

🌿 **Filet mignon**

Foie gras sauce, asparagus, and gratin Dauphinoise

DESSERTS

Rosemary crème brûlée tart

Chocolate crêpe cake

Cocoa and hazelnut cream, blackberry and cheese ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

🍏 *Healthy dishes which help in maintaining balanced diet*

🌿 *Gluten free dishes*

🌱 *Whole Food Plant-Based option*

WHOLE FOOD PLANT-BASED MENU

STARTERS

- 🍏 **Saffron arancini**
Tomato jelly, pickled squash
- 🍏 **Harissa cauliflower**
Tahini, fried capers, and dill
- 🍏 **Artichoke textures**
Basil, coconut cream, steamed spinach

SOUPE

- 🍏 **Cashew cream soup**
Roasted grapes, crispy onion

PLATS

- 🍏 **Eggplant**
Tomato Chutney, Pistachio, and Thyme Lavosh
- 🍏 **Grill bao**
Lentil mix, sweet and sour slaw, curly potato

DESSERTS

- Choco peanut**
Cocoa sponge, peanut butter cream and 70% chocolate ganache



EXCELLENCE

PLAYA MUJERES, MEXICO