




## Book the menu you like


Discover top-of-the-art restaurants we picked for you

Explore our restaurants

## How it works


- 1  Chose a restaurant
- 2  Create your menu
- 3  Go enjoy it at the restaurant

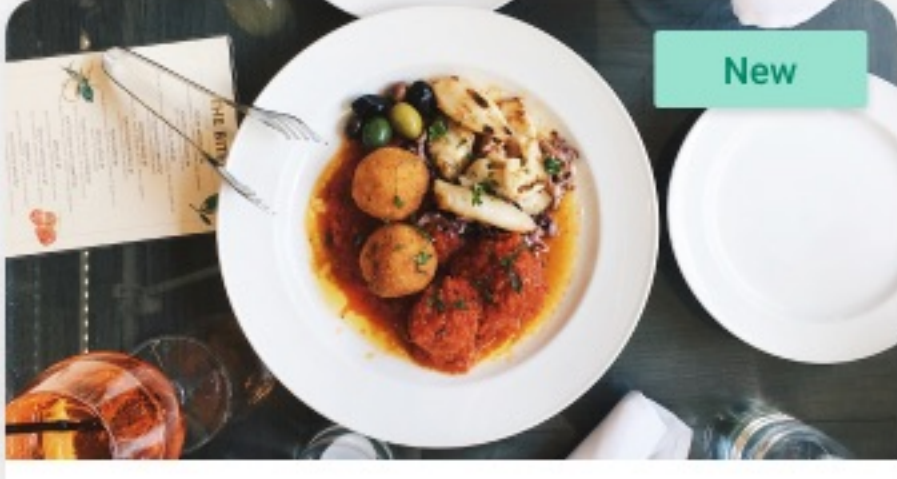
## Restaurants



New


**The Full Palette**  
New York







New


**The Enchanted Plate**  
New York






**Bastille**  
New York





**Le Gourmand**  
New York





## Bastille



### ENTREES

#### Citrus Squid Carpaccio

With orange zest

25€

#### Grandmother's Vegetable Soup

Carrots, parsnips, Jerusalem artichoke

35€

#### Onion Soup

Revised

20€



### MAIN DISH

#### Scallops

With mashed parsnip

40€

#### Magret de canard

With mashed potatoes

35€

#### Game Hen

With vegetable gnocchis

44€

### DESSERTS

#### Floral Ice Cream

With hazelnut butter

18€

#### Chocolate Lava Cake

Revisited

22€

#### Napolean

With blueberries and marzipan

23€

Order





## The Enchanted Plate



### ENTREES

#### Foie Gras Ravioli

With truffle cream

25€

#### Oscietra Caviar

With buckwheat blinis

35€

#### Lobster and Leek Foam

Marinated with orange zest

20€



#### Duck Foie Gras

With fig jam and grilled baguette

35€

### MAIN DISH

#### Fresh Buttered Scallops

With white celery puree

40€

#### Pan-Fried Lobster

With mashed sweet potatoes

35€

#### Braised Ox Tail

With wild rice and lemon zest

44€

### DESSERTS

#### Chocolate and Hazelnut Macaroon

With caramel butter ice cream

18€

#### Baba au rhum

With lemon drizzle

22€

#### Lemon Meringue Pie

Deconstructed

23€

Order



## The Full Palette



### ENTREES

#### Escargot

With southern French spices

25€

#### Duck Foie Gras

With black truffle shavings

35€

#### Fried egg

Seasoned with truffle cream and...

20€



### MAIN DISH

#### Herb-Encrusted Steak

With delicately sliced and seasoned veg...

40€

#### Ox Tail Shepard's Pie

With black truffle and pureed parsnips

35€

#### Filet of Sole

With citrus dressing

44€

### DESSERTS

#### Paris-Brest

Revisted

18€

#### Chocolate Macaroons

With vanilla ice cream

22€

#### Chocolate Mousse

With spices and black truffle

23€

Order





## Le Gourmand



### ENTREES

**Tuna Carpaccio**  
Seasoned with yuzu

25€

**Crunchy Lobster Croquets**  
With seasonal vegetables

35€

**Mushroom soup**  
With truffles

20€



### MAIN DISH

**Roast Chicken with Provincial Herbs**  
With truffle cream

40€

**Roasted Lobster**  
With seasonal vegetables

35€

**Angust Beef Ribs**  
With mashed parshnips

44€

### DESSERTS

**Assorted Dessert Plate**  
Chef's choice

18€

**Crème brulée**  
Revisited

22€

**Tiramisu**  
With hazelnuts

23€

Order