

# RESTAURANT TADAO ANDO

OPEN EVERY DAY FOR LUNCH FROM 12PM TO 3PM

## STARTERS

VELOUTÉ OF JERUSALEM ARTICHOKE  
WITH CHESTNUT AND GOLDEN APPLE, CHIVES 18

LANGOUSTINE FRITTERS WITH SWEET SMOKED CHILLI LEEK AND TRUFFLE  
COMPOTE, SHELLFISH VINAIGRETTE 22

FOIE GRAS MI-CUIT, QUINCE MARMALADE WITH FOUR SPICES, HOMEMADE  
BRIOCHE TOASTED 24

## PLATS

SAUTEED PRAWNS ON A BED OF BABY GEM LETTUCE,  
CRUNCHY CARROT AND RADISH, AVOCADO AND GRAPEFRUIT,  
HONEY AND MUSTARD DRESSING, MARJORAM 24

RED AND YELLOW ENDIVE SALAD WITH GRENOBLE WALNUTS  
AND GRANNY SMITH APPLE, GOAT'S CHEESE TARTINE WITH OLIVES AND  
TOMATO CONFIT, VINAIGRETTE WITH HOMEMADE APPLE VINEGAR 24

CREAMY PARMESAN RISOTTO WITH MELANOSPORUM TRUFFLE,  
EMULSION OF TRUFFLE OIL 35

SCALLOPS À LA PLANCHA, CAULIFLOWER PURÉE  
WITH ROASTED HAZELNUTS AND COLOURED CAULIFLOWER, CORAL SAUCE 28

LAMB SHOULDER MARINATED WITH GARLIC AND THYME,  
FRICASSEE OF COCO BEANS WITH TOMATO SAUCE, ERYNGII MUSHROOMS 28

GAME PIE WITH FOIE GRAS, SUCRINE SALAD,  
CRANBERRY AND ORANGE SAUCE 26

## DESSERTS

BRIE DE MEAUX WITH TRUFFLE,  
MACHE SALAD AND TOASTED COUNTRY BREAD 15

PAVLOVA WITH VANILLA AND CHESTNUT CREAM,  
CHANTILLY WITH CRYSTALLIZED CHESTNUT 10

TARTE TATIN OF PERSIMMON, HONEY AND ROSEMARY, VANILLA ICE CREAM 10

CAFÉ GOURMAND, MINI CHOCOLATE CAKE, SHORTBREAD WITH CLEMENTINE  
CREAM, LEMON PANNA COTTA 10