chez isabelle

ENTRÉE CHAUDE

Huîtres gratinées
Oysters au gratin with spinach, bacon, butter, anise liqueur and gruyère cheese, finished with a panko crust

Aumônière de duxelles de champignons
Crêpe purse stuffed with mushroom ragout, thyme cream sauce and baby herb salad

Soupe à l'oignon gratinée
French onion soup gratinée

Tartare de thon
Tuna coated in Dijon mustard, seared and hand-cut, served with avocado purée, shallots, lime and ginger vinaigrette, herb salad and a potato gaufrette

Mousse de foie gras, dattes et porto
foie gras mousse, date and port compote, hazelnut crumble

Salade de langouste
Lobster tail, crispy rice paper, mixed lettuces, asparagus, bell pepper, radish rondelles, green peas, fresh herbs, Courvoisier cognac hollandaise

PLAT PRINCIPAL

Cabillaud poêlé, émulsion de safran
Pan-seared cod fillet, sautéed spinach, braised leeks, saffron and vanilla emulsion

Saumon rôti, beurre blanc au citron
Roasted salmon fillet, lemon beurre blanc, green asparagus, green pea purée and fondant potatoes

Confit de canard à l'orange
Duck leg confit, orange sauce, mashed potatoes and haricots verts

Poulet sauce aux cèpes
chicken breast stuffed with mixed mushrooms and truffled onion, roasted eggplant purée, creamy truffle sauce

Côtelettes d'agneau provençales
Herb-crusted lamb chops, vegetable ratatouille tartlet and thyme jus

Filet mignon
Beef tenderloin, foie gras sauce, asparagus and gratin dauphinois

Short rib à la bourguignonne
Braised beef short rib, reduced jus, glazed pearl onions, bacon and sautéed mushrooms, buttered potato purée

DESSERTS

Crème brûlée à la vanille
Vanilla custard with caramelized sugar crust

Fondant au chocolat, cœur coulant
Chocolate molten lava cake, rosemary ice cream, chocolate crumble

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

Gluten free dishes
Contains dairy and/or eggs

PLANT-BASED MENU

ENTRÉE CHAUDE

Aumônière de duxelles de champignons
Crêpe purse stuffed with mushroom ragout, thyme plant based cream sauce and baby herb salad

Soupe à l'oignon gratinée végétale
Vegan French onion soup gratinée with plant-based cheese

PLAT PRINCIPAL

Chou-fleur rôti, beurre blanc au citron
Roasted cauliflower steak, vegan lemon beurre blanc, green asparagus and fondant potatoes

Steak haché végétal, sauce crémeuse aux cèpes
Plant-based chopped steak, cashew and porcini cream sauce, asparagus and fondant potatoes

DESSERTS

Crème brûlée végane à la vanille
Coconut and vanilla custard with caramelized sugar crust

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Gluten free dishes
Food Plant-Based option

EXCELLENCE
CARMEN PUNTA CANA, D.R.