

chez isabelle

ENTRÉES FROIDES

Foie Gras Millefeuille

Caramelized apple, Oporto gelée, candied red fruit



Niçoise salad

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



Jumbo shrimp salad

Jumbo shrimp with asparagus, shallot sauce

ENTRÉES CHAUDES



Marinated mussels

Dill oil and Pernod, creamy peas and crispy bread with saffron aioli



Lorraine quiche

Spinach, brie cheese, phyllo dough and fennel sauce

SOUPES



Onion soup

Gratinated with a selection of cheeses



Cheese cream

Blanc de Blancs reduction

PLATS

- 🌿 **Black cod fillet**
Eureka lemon, cooked at low temperature, accompanied by pea puree
- 🍷 **Lamb rack**
Mint jelly and basil, accompanied by a false potato stone
- 🌿 **Canard à la Bourguignonne**
Brussels sprouts and creamy pumpkin
- 🍷 **Cordon bleu chicken breast**
Morbier cheese sauce and caramelized vegetables
- 🍷🌿 **Tournedo Rossini**
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*
- 🍷 *Contains dairy and/or milk*
- 🌶️ *Spicy dishes*

WHOLE FOOD PLANT-BASED MENU

ENTRÉES

  **Fire Avocado**
  *Quelites, habanero ash, pepper paté*

  **Cherry tartine**
Rosemary confit tomato, black olive, onion paté

  **Cauliflower boneless**
  *Gochujang, BBQ, sweet potato fries*

SOUPE

  **Potato and leek cream**
 

PLATS

   **Beans & mushrooms tetela**
Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce

   **Mushroom crêpes**
Creamy poblano sauce, sweet corn, spring onion, green beans

DESSERTS

 **Red velvet**
Eggless red velvet sponge with vanilla plant-based cream and red berry compote



EXCELLENCE

EL CARMEN, D.R.