

MENU D'ÉTE

APPETIZERS

Salade de Homard

"LE CIRQUE" LOBSTER & AVOCADO SALAD, BLACK TRUFFLE VINAIGRETTE

Escargots au Beurre d'Ail

BURGUNDY SNAILS IN GARLIC HERB BUTTER, CROUTONS,
CONFIT TOMATO, PARMA PROSCIUTTO

Hamachi*

CITRUS MARINATED YELLOWTAIL, HAWAIIAN HEART OF PALM, AVOCADO & MANGO

Risotto du Marché

RISOTTO IN RHYTHM WITH THE SEASON

AUSTRALIAN BLACK TRUFFLE (SUPPLEMENT MP)

Langoustine et Caviar*

SUPPLEMENT 9

NEW ZEALAND LANGOUSTINE CARPACCIO, OSETRA CAVIAR,
GRANNY SMITH APPLE, LEMON VERBENA GELEE

Les Saint-Jacques au Maïs et Parmesan

SICILIAN PISTACHIO CRUSTED DIVER SCALLOPS, CORN PUREE,
SUCCOTASH, LARDONS, MACHE SALAD, PARMESAN EMULSION

Salade « Niçoise »

CRISP HEAD LETTUCE, QUAIL EGG, RADISH, OLIVE TAPENADE,
BONITO DEL NORTE, BLUE FIN TUNA TATAKI, SHERRY VINAIGRETTE

Terrine de Foie Gras aux Fraises des Bois et Rhubarbe

LILLET MARINATED FOIE GRAS TERRINE, RHUBARB COMPOTE,
WILD STRAWBERRIES, GELEE AU MUSCAT DE BEAUMES DE VENISE, BLACK PEPPER BRIOCHE

Le Crabe des Neiges de la Mer de Béring

BERING SEA SNOW CRAB, AVOCADO, SWEET PEPPERS AND CUCUMBERS,
PAIN DE MIE CROUTONS, CHERRY TOMATOES, GAZPACHO SAUCE

Ravioli à l'Œuf Poché, Morilles et Petits Pois

SOFT POACHED EGG AND SPRING ONION RAVIOLI, MORELS MUSHROOMS,
ENGLISH PEAS, PARMESAN CROQUANT, SAUCE AU VIN JAUNE

Foie Gras Poêlé*

SAUTÉED FOIE GRAS, WHITE CHOCOLATE AND RAISIN BRIOCHE,
ROASTED ALMONDS, KIRSCH GLAZED CHERRIES, CRÈME DE CASSIS GASTRIQUE

*Thoroughly cooking FOOD of animal origin, including but not limited to beef, EGGS, FISH, lamb, milk, POULTRY, or SHELLSTOCK reduces the RISK of FOOD BORNE ILLNESS. Young children, the elderly, and individuals with certain health conditions may be at a higher RISK if these FOODS are consumed raw or undercooked.

Le Cirque Classic Dish

MAIN COURSES

Filet de Loup de Mer

PAUPIETTE OF POTATO CRUSTED MEDITERRANEAN SEA-BASS,
BRAISED LEEKS, PINOT NOIR REDUCTION

La Sole de Douvres en Papillote *SUPPLEMENT 19*

FILET OF DOVER SOLE "EN PAPILOTE", BABY CARROTS, TURNIPS,
CHANTERELLES, FENNEL, LEMON BUTTER

Composé de Crustacés *SUPPLEMENT 15*

BUTTER POACHED MAINE LOBSTER, TIGER PRAWN CROQUETTE,
CRUSTACEAN « TEA », LANGOUSTINE RAVIOLI, COCONUT SHELLFISH "NUAGE"

Le Saint-Pierre

NEW ZEALAND JOHN DORY, CALAMARI A LA PLANCHA, KALAMATA OLIVES,
MOZZARELLA CROQUETTE, BABY CORN, PINE NUTS, MICRO BASIL, TOMATO CONSOMME

La Morue Atlantique En Croûte

ATLANTIC COD, PAIN DE MIE CRUST, ISRAELI COUSCOUS, BABY ARTICHOKE,
CHORIZO, OCTOPUS, HON SHIMEJI MUSHROOM, SAFFRON AND PEPPER NAGE

Fricassé de Poulet Rôti aux Morilles

ORGANIC ROASTED CHICKEN FRICASSE, MORELS, ASPARAGUS,
TOMATO CONFIT, POMMES ANNA, MOREL CREAM SAUCE

L'Agneau du Colorado*

COLORADO LAMB CHOP «POT-AU-FEU», BRAISED SHOULDER, SWEETBREADS,
NAPA CABBAGE, TOURNEED VEGETABLES, LAMB JUS

L'Entrecôte de Bœuf Wagyu Japonais* *SUPPLEMENT MP*

JAPANESE A4 WAGYU KOBE BEEF RIBEYE, POMMES CONFIT, CARAMELIZED CIPOLLINI,
TEMPURA SPINACH, MAITAKE, BONE MARROW, HEARTS OF PALM, BORDELAISE SAUCE

Dégustation de Lapin à la Moutarde

SONOMA RABBIT TASTING: CHOP, BOUDIN, RILLETTE, BACON WRAPPED LOIN,
SUGAR SNAP PEAS, HEDGEHOG MUSHROOMS, WHOLE GRAIN MUSTARD SAUCE

Le Magret de Canard à L'Orange*

HONEY GLAZED SONOMA DUCK MAGRET, BABY TURNIPS, FAVA BEANS TENDRILS,
PEARL ONIONS, PEAS PURÉE, DUCK CONFIT ROULADE, SAUCE À L'ORANGE

APPETIZER, MAIN COURSE AND DESSERT 98

PRIX FIXE WINE PAIRING 49