

Luncheon

Quoted Prices are in Euros
Including Taxes and Service
From Tuesday to Saturday
Luncheon Only
47 €

*Our Sommelier Wine Selection 20 €
Composed with two glasses of 12cl*



LES TROIS DÔMES

Business Luncheon

Millefeuille of Crab and Avocado,
Olive Oil flavoured with Pink Ginger and Lemon

Pike Quenelle with Crawfish,
Spinach Sprouts

Roasted Duck Liver,
In a Casserole Dish, Caramelized Grape and Pear,
Stewed Celery

“Home-Made” Semi-Smoked Salmon
Cauliflower and Horseradish Creamy Sauce

Scallops Petals,
A Citrus Fruit Vinaigrette, with Mango,
Sucrine Salad and Young Vegetables

Red Mullet
Saffron Pistils, Amandine Potatoes,
Fennel and Preserved Tomatoes

Turbot,
With Shells and Combava,
Duet of Quinoa and Vegetables

“Free-Range” Guinea Fowl,
With Walnuts, Cannelloni Verdi

Scottish Angus Glazed,
With Port Wine,
Green Cabbage with French Upper Chuck,
Gnocchis

Lemon Variation
Chiboust and Candied Citrus Fruits,
Blood Orange Sorbet

Traditional Vanilla Millefeuille,
Caramel Ice Cream

Chocolates Trilogy
Warm Soufflé of “Guanaja”,
Crusty-Smooth “Araguani” and Milked Ivory,
Lime Sorbet

Selection of « Home-Made » Ice Creams & Sorbets