ench cuisine



Foie Gras Millefeuille

Caramelized apple, Oporto gelée, candied red fruit

Niçoise salad

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

Jumbo shrimp salad

Jumbo shrimp with asparagus, shallot sauce



Escargots à la Bourguignonne Champagne sauce, fresh mushrooms, garlic butter

Spinach quiche

Serrano ham and fennel, accompanied by white sauce with truffle

Onion soup Au gratin with a selection of cheeses

Cheese cream

Blanc de Blancs reduction



Black cod fillet

Eureka lemon, cooked at low temperature, accompanied by mushy pea

Lamb chops

Mint jelly and basil, accompanied by a false potato stone

Canard à la Bourguignonne

Brussels sprouts and creamy pumpkin

Spring chicken cordon bleu

Morbier cheese sauce and caramelized vegetables

Filet mignon

Foie gras sauce, asparagus, and gratin Dauphinoise



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 mantaining balanced diet
- Gluten free dishes
- ♥ Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU



Cherry tartine
Rosemary confit tomato, black olive, onion paté

Cauliflower boneless
Gochujang, BBQ,sweet potato fries



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Beans & mushrooms tetela

Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce

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



Red velvet

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

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