GRANDE ÉTOILE

RESTAURANT

ENTRÉES & SALADES

HK46 OYSTERS [8] - pc
Served with shallot vinaigrette and lemon

Optional:
- One oyster with one glass of champagne **[29]**
- 3 pcs. oysters **[22]**
- 6 pcs. oysters **[42]**

PUMPKIN CREAM SOUP [20]
Creamy Hokkaido pumpkin soup with pan-fried red prawns, pumpkin seed oil and toasted pumpkin seeds

LAMB'S LETTUCE [20]
Lamb's lettuce in house dressing with baked goat's cheese, beetroot, fresh figs and caramelised pecan nuts

BURRATA [23]
with Batalle Gran Reserva Serrano ham, confit cherry tomatoes, roasted pistachios and walnut focaccia

HOKKAIDO PUMPKIN [18] VEGAN
Baked Hokkaido pumpkin with pumpkin coconut cream, roasted pumpkin seeds, pumpkin seed oil and marinated bitter salads

BEEF TARTARE "GRANDE ÉTOILE" [28]
Beef tartare in homemade marinade with piquillo peppers, capers, mustard, sous vide egg yolk and Kataifi nest

With a side of French fries with Grana Padano DOP and truffle mayonnaise **[36]**

CAVIAR & FRIES [55]
10g Imperial Select sturgeon caviar with French fries and truffle mayonnaise

SMOKED TROUT [24]
Smoked trout fillet with celery cream, raw marinated yellow beetroot, pickled green apple and trout caviar

ÉCHALOTES TARTE TATIN [20]
Tarte Tatin baked with port wine shallots, pear chutney, truffle Brie cream and caramelised pecan nuts

GRANDE ÉTOILE

PÂTE & CO.

TAGLIARINI WITH RED PRAWN [43]
Fresh tagliolini in a shellfish sauce with spicy chillies, tomato concassée, fresh sage and pan-fried red prawns

BEETROOT RISOTTO [36] VEGAN OPTIONAL
Creamy beetroot risotto with roasted beetroot, beetroot gel, caramelised pecan nuts and baked goat's cheese

RICOTTA RAVIOLI WITH TRUFFLE [40]
Ravioli filled with ricotta in lemon-thyme butter with pine nuts, Grana Padano DOP and freshly shaved truffle

PAPPARDELLE AU BOEUF [43]
Fresh pasta in mushroom cream sauce with pan fried beef slices

BOUCHERIE

ENTRECÔTE 300g [62]
The steak with characteristic fat-eye

STRIPLOIN 300g [54]
The classic with a fat cap

FILET MIGNON 200g [57]
The most tender beef-cut

FILET MIGNON 300g [78]
The most tender beef-cut

CHATEAUBRIAND 600g [150]
The most tender beef for one to two people, served carved

GARNITURES

LAMB'S LETTUCE [14]
Served with our house dressing, goat's cheese, beetroot, figs and caramelised pecan nuts

SAUTÉED MUSHROOMS [10]
Sautéed mushrooms with shallots, fresh herbs and tomato concassée

MASHED POTATOES [9]
Mashed potatoes with nut butter and fresh chives

POTATO MILLE-FEUILLE [9]
Thin layered potato slices baked with onion cream

HARICOTS AU LARD [10]
Green beans wrapped in bacon with shallots, garlic and savory

POMMES FRITES [9]
with Grana Padano DOP and truffle mayonnaise

SAUCES

COGNAC JUS [4]
Strong gravy with cognac

BLACKCURRANT JUS [4]
Roast gravy with blackcurrants and dried fruit

SHERRY AND SHALLOT VELOUTÉ [4]
Light cream sauce with sherry and shallots

EXTRAS

CAFÉ DE PARIS BUTTER [4]
Spicy seasoned butter with mustard, capers and much more

TRUFFLE FOR STEAK [14]
Truffle butter and freshly shaved truffle

IMPERIAL SELECT CAVIAR [50]
10g Sturgeon caviar

GRANDE ÉTOILE

TERRE & MER

STUFFED CHICKEN [40]
Grilled chicken breast with truffle and mushroom stuffing, sherry and shallot velouté,
sautéed mushrooms and potato mille-feuille

CONFIT DE CANARDS [43]
Confit duck leg with blackcurrant jus,
red cabbage and chestnut bread dumplings

SEA BASS [47]
Pan-fried sea bass fillet with buttermilk sauce,
glazed beetroot and beetroot crème

LOBSTER [49]
Pan-fried lobster tail with shellfish risotto,
saffron aioli, sea asparagus and pine nuts

ROE DEER RAGOUT [45]
Braised roe deer ragout in port wine sauce
with pan-fried mushrooms, glazed carrots and chestnut bread dumplings

DESSERTS

TENTATION AU CHOCOLAT [18]
Dark chocolate terrine made with dark chocolate couverture
with fresh plums, plum sorbet and Valrhona Dulce ganache

NOIX DE PÉCAN TARTELETTE [18]
Pecan tartlet with apple compote, apple jelly
and Bourbon whisky ice cream

FIORE DI LATTE [16]
Fiore di Latte ice cream with candied spiced pear
and cinnamon crumble

CHEESE PLATE [25]
Selection of cheeses with fig mustard, grapes, nuts and fruit cake

SORBET AND ICE CREAM BY THE SCOOP [5]
Assortment of homemade sorbet and ice cream. Feel free to ask our staff members
Please note, some of our homemade sorbets or ice creams contain alcohol

All prices include VAT tax. and in €