



# HÔTEL L'ÉCHIQUIER OPÉRA PARIS

## UNIQUE MENU FOR ALL GUESTS


### Starters

- Caesar salad with citrus fruits and King Prawns *INSPIRED by her*
- Marinated Octopus with Satay: green salad, sun dried tomato, soft-boiled egg and Parmesan cheese
- Thin goat cheese pie with vegetable pickles
- Leek and chicken quiche
- Heirloom vegetables soup 
- Tuna tartar with lime

### Main courses

- Caramelized grilled duck breast with pineapple and sautéed green beans
- Sundried tomatoes and eggplant ravioli, tomato sauce 
- Veal ramp with pepper sauce and homemade potato gratin
- Pikeperch fillet, Quinori with herbs and roasted tomato with garlic and thyme *INSPIRED by her*
- Guinea fowl supreme stuffed with mushrooms and homemade mashed potatoes

### Desserts

- Red fruits macaroon
- Café gourmand
- 3 chocolate verrine
- Seasonal fresh fruit salad 
- Passion meringue pie



: Vegetarian dishes



[https://www.instagram.com/l\\_echiquier\\_opera\\_paris/](https://www.instagram.com/l_echiquier_opera_paris/)

