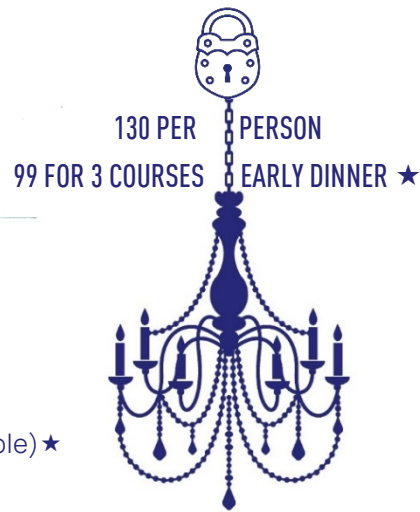
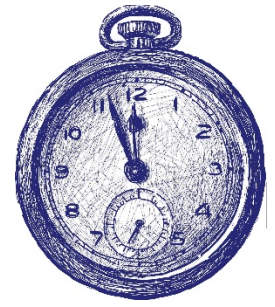


CHEZ OLIVIER



APPETIZERS

ENTRÉES

HOT & COLD TASTING PLATTER (V available) ★

QUENELLE DE BROCHET SAUCE NANTUA
Fish quenelle in a Lobster sauce

MAINS ★

TOURNEDOS ROSSINI

200 gr Black Angus Eye Fillet wrapped in prosciutto, slice of foie gras, mushroom sauce and white truffle oil served with mash potato

CANARD À L'ORANGE

Roasted duck with orange sauce and pumpkin mash

SAINT-JACQUES

Sautéed scallops, smooth Jerusalem Artichoke velouté, topped with crispy bacon & white truffle oil

SOUFFLÉ AU CHÈVRE (V)

Goat cheese soufflé, cèpes mushroom sauce and asparagus

SURPRISE PRE-DESSERT

DESSERTS ★

OMELETTE NORVEGIENNE

Baked vanilla & raspberry Alaska, flambéed

BOMBE CHOCOLAT

Soft chocolate sphere, chocolate mousse, soft caramel center

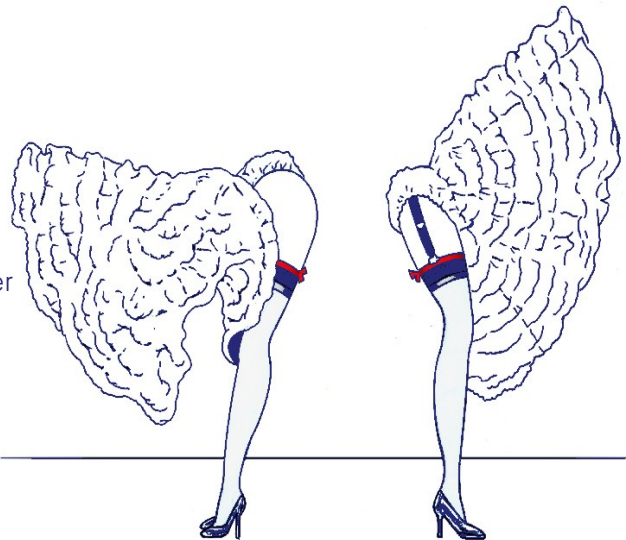
TARTE TATIN

Caramelised upside down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE À LA VANILLE

Vanilla beans crème brûlée

CHOCOLATE TRUFFLE



Please let us know of any dietary requirements or allergies