

The LÉONOR Winter Menu

Cheers !

Signature Cocktail 9 / 12 cl 16	Bellota Ham 100% Iberian 5J 32
Thin slices of truffled Mortadella 12	Mini Focaccia VG 8

Starters

Tuna Sashimi, Mango & Avocado, Sesame Sauce	23
Duck Foie Gras, Christmas spice, Fig confit	21
Warm poached Egg, roasted Mushrooms, Truffle & Potatoes VG	28
Bømlo Salmon Gravlax, Beetroot, Granny Apple & Horseradish Cream	19

Main Courses

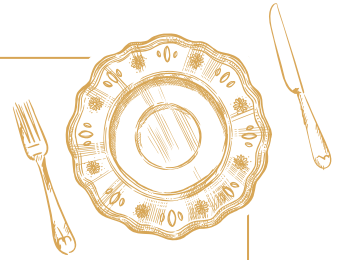
Crispy Scallops, Textures of Squash & Lemon Butter	36
Truffle Linguine, Parmesan emulsion VG	38
Rossini-style Beef filet, Celery & Shiitake, Perigourdine Sauce	45
Hazelnut Crusted Veal Sweetbread, mashed Potatoes	42

Sides

Classic mashed Potatoes / Truffle mashed Potatoes VG	8 / 14
Vegetables VG	8
Green Salad VG	8
Sweet Potato Fries & Lime Mayo Fries VG	8

To share

For 2 persons



Meat - Saguay Diamond Race
Premium Sirloin Steak, carefully matured
Potato Mousseline, Gravy
50 / pp

Fish
Whole roasted Seabass
Seasonal Vegetables & Herb-infused white Butter sauce
38 / pp

Seafood
Roasted Langoustines & Squid Ink Linguine, Garlic & Candied Lemon,
Baby Spinach leaves & brown Butter
42 / pp

Cheese

Cheese plate & Fruits Chutney **VG** 14

Sweets & Pastries

Caramelized apple tart, Normandy "crème crue" & Calvados ice cream 14

Kiwi, Pineapple & Tarragon Pavlova, Lemongrass foam 14

Soufflé Tart, Grand Cru Chocolate 70%, Buckwheat 14

Dessert to share

Large cookie served warm, Chocolate heart, caramelized Pecans,
salted Butter Caramel, Madagascar Vanilla ice cream 24

Minute Ice creams & Sorbets - 3 scoops 12

Vanilla, Coffee, Chocolate, Calvados

Lime, Pear-Ginger, Yoghurt

Desserts from the bar 12