chez izabelle

ENTRÉES FROIDES

Foie Gras Millefeuille Caramelized apple, Oporto gelée, candied red fruit

Solution Seared tuna, green beans, eggs, arugula, old-fashioned mustard vinaigrette

So Jumbo shrimp salad Jumbo shrimp with asparagus, shallot sauce

ENTRÉES CHAUDES

- Marinated mussels Dill oil and Pernod, creamy peas and crispy bread with saffron aioli
- Lorraine quiche Spinach, brie cheese, phyllo dough and fennel sauce

SOUPES

- Onion soup Gratinated with a selection of cheeses
- Cheese cream Blanc de Blancs reduction

PLATS

- Solution Black cod fillet Eureka lemon, cooked at low temperature, accompanied by pea purée
- Lamb rack Mint jelly and basil, accompanied by a false potato stone

Canard à la Bourguignonne Brussels sprouts and creamy pumpkin

- Cordon bleu chicken breast Cheese sauce and caramelized vegetables
- Tournedo Rossini Asparagus and gratin Dauphinoise

DESSERTS

- Rosemary crème brûlée tart
- Chocolate crêpe cake Cocoa and hazelnut cream, blackberry and cheese ice cream

- Healthy dishes which help in maintaining balanced diet
- Soluten free dishes
- Whole Food Plant-Based option
- O Contains dairy and/or milk
- Spicy dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

WHOLE FOOD PLANT-BASED MENU

ENTRÉES

- Source Avocado Callaloo, habanero ash, pepper paté
 - Cherry tartine Rosemary confit tomato, black olive, onion paté
- Cauliflower boneless Gochujang, BBQ, sweet potato fries

SOUPE

PLATS

- Beans & mushrooms tetela Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce
- Mushroom crêpes Creamy poblano sauce, sweet corn, spring onion, green beans

DESSERTS



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

