

MOULIN ROUGE: TOULOUSE LAUTREC

EVENING MENU

From 21 March 2020 to 15 October 2020

Octopus in Aspic with Coriander and Iberian Chorizo Jelly, Light Carrot and Ginger Purée, Pickles Vegetables

OR

Sweet and Sour Mixed Vegetables, Caper Berries, Bulgur with Lemon Leaves

OR

Salmon Smoked and Marinated with Pink Peppercorn and Dill, Mixed Young Herbs, Red and Yellow Pepper Chutney

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Veal Saltimbocca Wrapped with Speck and Sage Leaves, Fregula with Basil Pistou, Fresh Tomato, Simple Juice

OR

Cod Fish Slowly Oven Baked, Served as an Aioli, Organic Egg Ile de France, Garlic Bread

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Like an After-Eight, Manjari Chocolate Mousse Filled with a Fresh Mint Cream, Mint Jelly

OR

Candied Mango Biscuit Wrapped in a Passion Fruit Mousse Infused with Sichuan Pepper, Exotic Fresh Fruits

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1/2 Bottle of Champagne