

LA RÉGALADE

CONSERVATOIRE

THE A LA CARTE MENU €41

THE STARTERS

Sardines fillets from small Brittany in carpione, cauliflowers in pickles, raw and creamed

Sautéed snails from Languedoc and soft-boiled egg, with garlic and parsley, cress juice

Ⓡ **Creamed squid ink risotto**, garlic, gambas, ham, « la vache qui rit » emulsion*

Cold terrine of poultry, foie gras and satay, sweet and sour pear

Celery cream, blood sausage ravioli*

THE MAIN COURSES

Braised beef chuck, beef consommé and marrow, carrots, green cabbage, fingerling potatoes

Ⓡ **Caramelized pork belly** from Mr.Ospital, pan fried butternut, celeriac, chestnut

Grilled black mullet fillet, white turnip candied with orange, gastric meat jus

Snacked back of hake, sea lettuce, spelt of Sault, beetroot emulsion

Roasted supreme of guinea fowl, mushroom cake, tarragon

THE DESSERTS

Matured cheeses selection from « Au Coeur du Marché Saint Quentin »

Chocolate ganache 70% Guanaja and whiskey, coffee biscuit, vanilla cream

Semi-candied clementine, almond ice-cream, cold mulled wine emulsion

Ⓡ **Traditional home-made rice pudding**, dairy-caramel sauce

French brioche, orange, cocoa Abinao 85% sorbet

Ⓡ **Warm soufflé**, Grand-Marnier

THE BLACK BOARD

Daily seasonals available, supplements may apply



Chef Franck Stassinnet for Bruno Doucet

Net prices (VAT 10%) - Service included - Meat from France and UE - *Can be prepared without pork



LA RÉGALADE Conservatoire
Is pleased to welcome you all day, 7 days a week !

Breakfast – 7am to 11am
For your private meetings, or simply for pleasure
€15, €24, or €30

Lunch & Dinner– 12pm to 2pm & 6.30pm to 10:30pm
€39

Cocktails – 6pm to 11:30pm

Find La RÉGALADE Conservatoire
Home delivery or at the office

Regarding the European regulation 1169/2011, every consumer should be informed about any allergen contents in dishes.
Feel free to ask us the list which describe every dish.

Regarding the French regulation Alim'Confiance from the 1st March 2017, hygiene audit could be public.
Feel free to ask us our latest hygiene audit by independent laboratory certified ISO NE EN 18593.

