

LA RÉGALADE

CONSERVATOIRE

THE A LA CARTE MENU €41

THE STARTERS

- Herbs Kougloff**, soft-boiled eggs, spinach purée, Comté cheese matured 30 months
- Ⓡ **Creamed squid ink risotto**, garlic, prawns, ham with « la vache qui rit » emulsion*
- Endives, shells and samphire** with fennel mousse and blood orange vinaigrette
- Jerusalem artichoke cream**, beef tail ravioli, button mushroom emulsion
- Cold terrine of poultry, foie gras ans satay**, sweet and sour pear

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
- Breton cod roasted**, steamed root vegetables, rockfish soup
- Meunière skate wing**, yellow leeks and Gribiche sauce
- Roasted supreme of guinea fowl**, salsify, meat juice

THE DESSERTS

- Matured cheeses selection** from « Au Coeur du Marché Saint Quentin »
- Chocolate ganache 70% Guanaja and whiskey**, coffee biscuit, vanilla cream
- Ⓡ **Traditional home-made rice pudding**, dairy-caramel sauce
- Victoria Pineapple choux pastry**, Verbena whipped cream
- Lemon parfait**, Shortbread biscuit, Earl Grey emulsion
- Ⓡ **Warm Grand-Marnier soufflé**

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 11 am
For your private meetings, or simply for pleasure
€15, €24 or €30

Lunch & Dinner – 12pm to 2pm & 6.30pm to 10.30pm
€41

Cocktails – 6pm to 11 :30pm
Cocktails specially from French Spirits

Find La REGALADE 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.

