

TCHAIKOVSKIY NIGHT DEGUSTATION MENU

Signature dish of L'Europe Restaurant (1.3.5.13)
egg filled with truffle flavored scrambled egg,
sturgeon and salmon caviar (5 g)

STARTER OF YOUR CHOICE

Sea bass ceviche (3)
with Thai mango and thick passion fruit and lime sauce;

Octopus carpaccio (3)
with fermented vegetables and citrus dressing;

Pan fried Foie gras with Sangria sauce (5.14.16)
and marinated pear in Asian manner.

HOT DISH OF YOUR CHOICE

Salmon confit (3.5.8)
asparagus veloute, potato and sesame

Milk fed veal fillet (5.16)
sweet potato puree, pecan nut puree,
tomato confit with zucchini, Armagnac sauce;

Duck supreme (5.8.15.16)
with red cabbage confit, potato croquette,
apple pure and rich duck sauce.

DESSERT OF YOUR CHOICE

Pavlova (2.5.13)
meringues with fresh berries and whipped cream;

Adagio (2.5.13.16)
rose petals flavored raspberry mousse,
blackcurrant cream with white chocolate on Breton dough

Menu costs 6 900₽ per person,
including a glass of sparkling wine, mineral water, tea or coffee.

ICONS DESCRIPTION

To ensure your comfort and enjoyment, our culinary team has designed a menu which lists dishes that may contain allergens. In order for us to assist you further, should you suffer from any food allergies we encourage you to inform our team members when ordering.

- 1 Suitable for vegetarians
- 2 Contains tree nuts
- 3 Contains fish or fish products
- 4 Contains mollusks
- 5 Contains milk or milk products
- 6 Contains mustard
- 7 Contains sulphur dioxide or sulphites > 10ppm
- 8 Contains sesame seed
- 9 Contains celery or celeriac products
- 10 Suitable for vegans
- 11 Contains peanuts
- 12 Contains crustaceans
- 13 Contains eggs or egg derivatives
- 14 Contains lupin
- 15 Contains soya
- 16 Contains cereals (gluten)