



RESTAURANT

la Quintessence

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**À LA CARTE**  
**APPETIZERS**

**Soup of the day**

**9**

**Red wine and yellow French onion soup,  
Swiss cheese and Cheddar from Île-aux-Grues**

**14**

**Micro-shoots and fresh vegetables, kumquat confit,  
sunflower seeds & red pepper mascarpone**

**16**

**Caesar salad, pork belly bacon from Gaspor farm,  
capers & garlic flower croutons**

**17**

**Beef tartare with sun-dried tomatoes and parmesan**

**19**

**Smoked trout, fresh apple, beets purée & honey**

**19**

**Licorice roasted shrimps, spinach,  
parsnip & vanilla**

**24**

**Terrine of foie gras, gingerbread  
smoked duck breast & red wine pear**

**26**

**Fresh oysters (6) 24**

**Rockefeller oysters (6) 29**

**plus service and taxes**



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## À LA CARTE

### MAIN DISHES

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Marinated tofu with thyme and curry, lentil purée,  
vegetables and herbs oil  
21

Mushrooms risotto, truffle and parmesan  
28

Icelandic cod with accra, Jerusalem artichoke purée,  
mushrooms and fish broth  
32

Stripped bass, blue potatoes, lobster cream sauce  
32

Braised lamb shank, roots vegetables,  
shallots & red wine sauce  
36

Venison loin, butternut squash, hazelnuts & cacao sauce  
47

Scallops, creamy black rice with herbs,  
mullet eggs and beurre blanc  
53

Angus beef filet, Dauphine potatoes,  
carrots and port wine sauce  
53

### SIDE DISHES

Sautéed mushrooms	12
Vegetables	10
Shrimp 6/8	8
Scallop U/10	10
Caviar 'Impérial'	60
Pan seared foie gras	15

plus service and taxes