



La Crémillère

RESTAURANT

EASTER MENU

\$155.00 per person

AMUSE BOUCHE

OEUFS BROUILLÉS

kaviari caviar 'Ossetra'

FIRST COURSE

SMOKED SALMON ROULADE & RILLETTE

cucumber, creme fraiche, beet coulis

Or

HOMEMADE DUCK TERRINE

celery remoulade & brioche toast

Or

CHILLED ENGLISH PEA SOUP

fresh mint

Or

AROMATIC SALAD

vegetables rubans, crispy goatcheese, diced beet, pear dressing

SECOND COURSE

WHITE ASPARAGUS FROM PROVENCE

hollandaise sauce & orange zest

THIRD COURSE

FILLET OF ROYAL DORADE

sautéed spinach, vegetables pearls, champagne sauce

Or

DUO OF LOIN & RACK OF LAMB

mini ratatouille, english pea purée, black olive sauce

Or

CHICKEN BALLOTINE

vegetable mousse, pommes dauphines, green asparagus, truffle sauce

FOURTH COURSE

BIRD NEST AND PETITS FOURS

Our pastry chef's creations

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.