

# Le Cordon Bleu Restaurant

## Signatures



### *Featured from the Seven Seas Wine Cellar*

#### **Sancerre, "La Moynerie", Michel Redde, Loire Valley, France**

The Loire is the most diverse wine region in France. The famous dry white wine Sancerre comes from this eastern most part of the Loire Valley. The vineyards of Sancerre are spread over chalky limestone and flint hills near the town of the same name on the western bank of the river. Dry, rich, perfect balance between acidity and fruit, the wine has a unique kind of purity and clarity, smoky and mineral flavors.

#### **Châteauneuf du Pape, George Duboeuf, Rhone Valley, France**

The regions most famous red wine from the southern Rhone Valley is Châteauneuf du Pape, which is considered to be among the world's finest wines. Although permitted to use thirteen different grapes, these wines are commonly a blend of Grenache, Syrah, Cinsault and Mourvedre. The wines of Châteauneuf du Pape are big with generous aromas and flavor of fruit and spice, and have the ability to age for several years.

*For those with a taste for rare vintages, our experienced, professional Head Sommelier is available at any time, should you wish to purchase premium wines from our cellar.*

Frederic Choloux  
SIGNATURES CHEF

Rico Taubert  
MAITRE D' HOTEL

# La Carte

*Le Cordon Bleu, Académie D'Art Culinaire*

## Entrées

Scallops marinated in herb oil, spring onions and potato mash

*Marinade de noix de pétoncles à l'huile d'herbes, pommes de terre de deux façons*

Lobster medallions with seafood vinaigrette, served on a bed of marinated leeks

*Salade de médaillons de homard à la vinaigrette de crustacés servie sur lit de poireaux*

Foie gras terrine with prune marmalade

*Terrine de foie gras, quenelles de Pruneaux*

Cassolette of snails, Signatures style

*Cassoulet d'escargots Signatures*

Crabmeat and asparagus with fresh herb vinaigrette

*Croustillant de crabe sauce basilic et tomate*

Cassolette of vegetables with black truffles, Mediterranean style

*Cassolette de légumes aux truffes, à la Méditerranéenne*

Sevruga caviar on celeriac and foie gras remoulade, lemon sauce

*Caviar Sevruga sur rémoulade de céleri au foie gras, sauce citronnée*

## Soupes

Surprise chicken consommé perfumed with celery

*Consommé de poulet en surprise parfumé au céleri*

Creamy mushroom soup with candied garlic

*Crème de champignons à l'ail confit*

Crustacean bisque with avocado-crabmeat-tomato garnishes

*Bisque de crustacés avec garniture d'avocat, miettes de crabe et tomate fraîche*

## Sorbet

Grape and Vieux Marc Sorbet

*Sorbet aux raisins et vieux marc*

## *Plats Principaux*

Fillet of Sea Bass with pistachio oil, a duo of spinach and herb marinated tomatoes

*Filet de bar à l'huile de pistache, duo de pouce d'épinard et de concasser de tomates marinées aux herbes*

Sautéed salmon fillet with a mixture of vegetables Barigoule style and butter sauce

*Escalope de saumon sautée et sa Barigoule de légumes braisés, sauce beurre blanc*

Shrimp marinated in olive oil on vegetables diced with raw tomato coulis

*Crevettes marinées à l'huile d'olive brunoise de légumes et coulis de tomates à cru*

Quichette of green leaves with blue cheese and fresh fine herb yogurt sauce

*Quichette de feuilles vertes au Bleu de Bresse, sauce yaourt aux fines herbes*

Rack of lamb with mushrooms and melted potato garnishes, lamb juice

*Carré d'agneau roti, champignons sautés et pomme fondante, jus de cuisson*

Beef tournedos Rossini with glazed vegetable bouquetiere, sauce Perigueux style

*Tournedos Rossini, bouquetière de légumes glacés, sauce Périguet*

Magret duck fillet with raspberry vinegar sauce, apple tart and foie gras

*Magret de canard, sauce au vinaigre de framboises, tarte tatin et foie gras*

## *Desserts*

Cherry griottes soft cake with light lemon cream

*Petits gâteaux moelleux aux griottes, crème légère citron*

Warmed chocolate tart with raspberries

*Tarte tiède au chocolat et aux framboises*

Mille feuille with a light hazelnut cream, soft caramel

*Mille Feuilles à la crème légère de noisette, caramel mou*

Gerbet pistachio macaroon, verbena sorbet and strawberries in wine

*Macaron Gerbet à la pistache, sorbet verveine et fraises au vin*