

# ZÉ BU LON

PALAIS-ROYAL

- MENU ZÉBULON (*Starters, main course and desserts*) • 45\*
- MENU DÉGUSTATION (*only for diner and for each customer*) • 65\*

## STARTERS

- *Marinated mackerel, beet puree, apple, red meat radish, and buckwheat crispy tile* • 16(+2)
- *Cauliflower cream, prawns, beans, redcurrant, mushrooms and vinegar.* • 15
- *Veal tartar, peaches, french beans and cucumber, jelly of vinegar and hazelnuts milk.* • 17 \*(+2)
- *Variety of perfumed tomatoes, cuttlefish stove, whelk and citrus sauce.* • 15
- *Stuffed spring onions, chervil mousse and spring vegetables.* • 14

## MAIN COURSES

- *Monkfish, mashed carrots and cauliflower, mushrooms and red wine sauce.* • 32 \*(+4)
- *Cod, turnip puree, clam, leeks, zucchini and shells sauce.* • 27
- *Guinea fowl, green beans, mushrooms «Girolles », cheese crumble, chickpea puree and lemon confit.* • 27
- *Beefchuck, roasted eggplant, corn mousse, okra, radish pickles and japanese plum.* • 28
- *Palombe, stuffed cabbage, mashed celery, puffed spelt and Cognac sauce.* • 32 \*(+6)

(Chief recommend our Cèpes mushrooms with dishes for 8 €)

## DESSERTS

- *Pear , quince jelly, chestnut cream and pear with Gewurztraminer wine sorbet.* • 12
- *Brillat-savarin « cheese cream » , figs, macadamia nut and puff pastry brioche .* • 14 \*(+2)
- *Soft chocolate cake, white chocolate cream, caramelized jerusalem artichokes and blackcurrant sorbet.* • 12
- *Creamy coffee and white chocolat, coconut biscuit, hazelnut praliné and banana sorbet.* • 12