

The Hoxton, Paris

85€

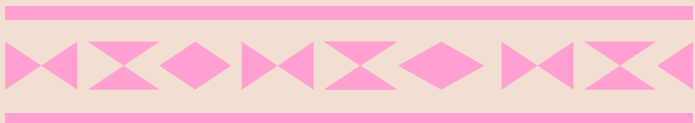
Coupe de Champagne

AMUSE-BOUCHE



Tarama truffé sur blini,
aneth, citron

ENTRÉES

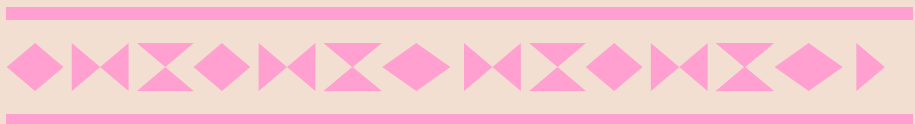


Cappuccino de champignons,
mousse de lait, œuf parfait ^V

Foie gras & gelée d’hypocras,
brioche, chutney de saison

Gâteau de saumon, crème
crue, œufs de truite

PLATS

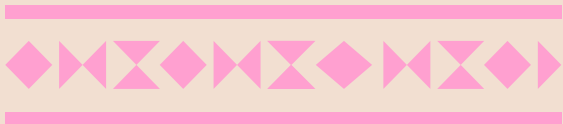


Pithiviers, farce de canard & volaille,
chou vert, jus de volaille

Saint-Jacques snackées, cromesquis
d’herbes, purée d’ail

Macaroni à la truffe, champignons,
parmesan ^V

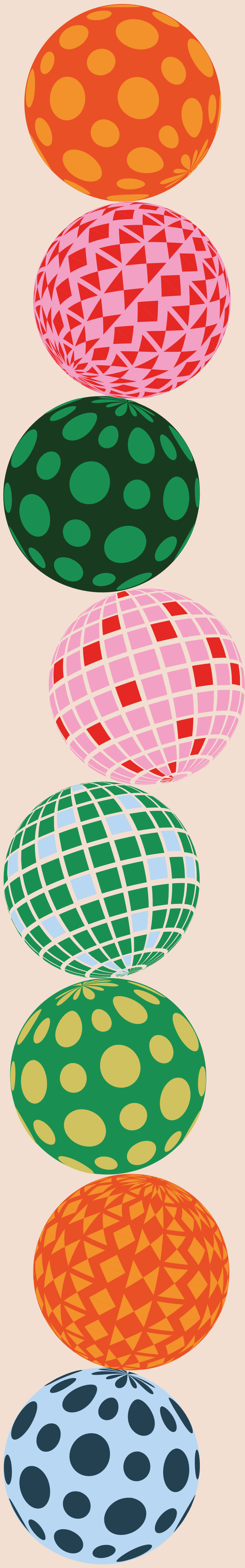
DESSERTS



Pavlova revisitée, cheesecake,
pamplemousse

Millefeuille, ganache vanille,
crème diplomate au praliné

Si vous avez des allergies merci de demander à un member de l’équipe pour plus d’informations.



The Hoxton, Paris

85€

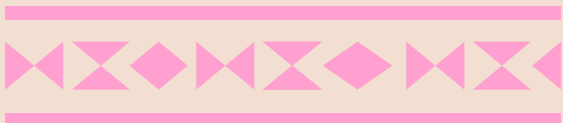
Coupe de Champagne

AMUSE-BOUCHE



Truffle tarama on blini,
dill, lemon

STARTERS

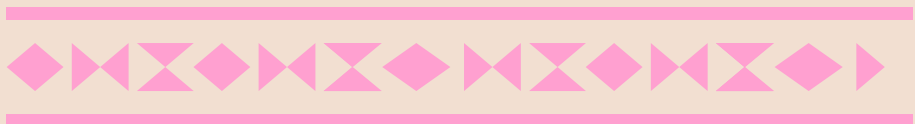


Mushroom cappuccino,
milk mousse, perfect egg ^v

Foie gras & hypocras jelly,
brioche, seasonal chutney

Salmon cake, raw cream
trout roe

MAINS

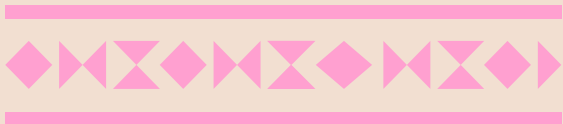


Pithiviers, duck & poultry stuffing,
green cabbage, poultry jus

Pan-fried scallops, herb croustis,
garlic purée

Truffle macaroni, mushrooms,
parmesan cheese ^v

DESSERTS



Twisted pavlova, cheesecake,
grapefruit

Millefeuille, vanilla ganache,
praliné diplomate cream

If you have any allergies or dietary requirements please speak to a member of staff for more information.