

MENU PALAIS

A TASTE OF FRENCH HISTORY

With the Menu Palais, La Vallée Village wishes to promote a certain French way of life, nourished by centuries of the history of arts and gastronomy, and legacy of the « Menus Plaisirs du Roi » which was a form of Fine Art management under the reign of Louis XIV.

By offering a menu designed by its talented chef Stéphane d'Aboville, in a setting that evokes the inspiring atmosphere of Parisian artist ateliers, the Menu Palais echoes the Mini Palais, the famous restaurant located in the magnificent and emblematic Grand Palais in Paris.

For your enjoyment or as a gift, the Menu Palais also displays and proposes an exceptional selection of engravings and sculptures in plaster or resin. From large to "menu" (French word for small), these sculptures are handcrafted by the unparalleled "Réunion des musées nationaux – Grand Palais" in their atelier, the direct heir of the Louvre atelier created in 1973.

STARTERS

Heart of lettuce, olive oil balsamic vinegar and Parmigiano Reggiano	€ 8
Cream of zucchini, goat cheese foam	€ 9
Boiled egg, cream of peas, espuma of bacon	€ 10
Half cooked tuna with soy, pepper and tomatoes sauce	€ 12
Green asparagus, parmegiano and Baux de Provence oil	€ 12
Seasoned duck Foie gras, Porto and ginger aspic, mango chutney	€ 16
Franco Gulli selection of Italian cured meat (to share)	€ 16
Burgundy snail, extra large scale	€ 18
Sardinillas served with seaweed butter (to share)	€ 18

MAIN COURSES

Seasonal vegetable casserole with chicken juice (vegetarian option also available)	€ 13
Rigatoni pasta gratin with Brie de Meaux cheese AOP	€ 14
Croq' Palais with green salad	€ 16
Caesar salad	€ 19

M E A T

Duck confit pie with green salad	€ 17
Beef tartare with French fries	€ 19
Yellow chicken breast, grenaille potatoes and spring onion, devilled sauce	€ 22
Grilled piece of beef	€ 25
Veal rib, creamy polenta with lemon	€ 27
Beef rib and potatoes gratin (to share)	€ 65

F I S H S

Fish and chips with tartare sauce	€ 23
Sea bream filet with zucchini spaghetti and vegetables	€ 25
Pearl cod in crust of tamarind, thai broth	€ 26
Roasted monkfish in bacon crust, mashed peas and peas	€ 27

Cheese plate affinated by MR D'Hondt

12 €

DESSERTS

Ice cream and sorbets

Vanilla, dark chocolate, caramel flower of salt, coffee, strawberry, raspberry, mint, yellow lemon, Fruit passion

€ 3 / per scoop

Menu Palais's addiction

Chocolat waffle, chocolate ice cream, chantilly

€ 10

Crème brûlée with vanilla

€ 9

Lava cake Guanaja chocolate with vanilla ice cream

€ 10

Café gourmand

€ 10

Lemon and chocolate delight

€ 11

Strawberry gariguette pavlova

€ 12

Crazy pot of vallee

Vanilla, strawberry, raspberry ice cream, fruits sauce, fresh red fruits, cookies, meringue, whipped cream

€ 12

The Mini Palais's famous Baba au Rhum (for 2 or more)

€ 15

CHILDREN MENU

Chicken nuggets, french fries, ice cream, and drinks

€ 12

BREAKFAST

Freshly squeezed juice, hot drink, bread, butter and jam, pastries

€ 12

LES ENCAS

Food served all day – Ask the waiter for the menu