

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
Cucumber iced soup, tomatoes and basil granita	€ 9
Cheese Burratta with mix tomatoes, pesto and basil sauce	€ 10
Salmon carpaccio with lime, vegetables chips	€ 12
Green asparagus, parmegiano and Baux de Provence oil	€ 12
Seasoned duck Foie gras, mango chutney	€ 16
Franco Gulli selection of Italian cured meat (to share)	€ 16
Burgundy snail, extra large scale	€ 18
Fresh frog legs in the Provencal style	€ 28

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
Grand large salad with half cooked tuna	€ 19
<u>Simmered dish of the moment</u> : spring osso bucco with fresh pasta	€ 24

MEAT

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
Beef rib and potatoes gratin (to share)	€ 65

FISHS

Fish and chips with tartare sauce	€ 23
Sea bream filet with zucchini spaghetti and vegetables	€ 25
Roasted salmon steack, mashed potatoes, vierge sauce	€ 25

Cheese plate affinated by MR D'Hondt € 12

DESSERTS

Ice cream and sorbets <i>Vanilla, dark chocolate, caramel flower of salt, coffee, strawberry, raspberry, milk, yellow lemon, Fruit passion, blood orange, peach,</i>	€ 3 / per scoop
Creme brulee with vanilla	€ 8
The fruit pie of the moment	€ 9
Menu Palais's addiction <i>Chocolat waffle, chocolate ice cream, chantilly</i>	€ 9
Lava cake Guanaja chocolate with vanilla ice cream	€ 10
Strawberry gariguetta pavlova	€ 10
Ref fruits cup, milk sorbet	€ 10
Coffee or chocolate liegeois	€ 10
Café gourmand	€ 11
Crazy pot of vallee <i>Vanilla, strawberry, raspberry ice cream, fruits sauce, fresh red fruits, cookies, meringue, whipped cream</i>	€ 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

Please inform your waiter of any allergies or intolerance before ordering.
All our dishes are homemade.
Price are in euros and include taxes and service charge.
All our meats are sources from Europe