

VIP - PRELAUNCH OF



FOR THE UPCOMING UNIQUE SPRING/SUMMER 2018 FOOTWEAR COLLECTION.

WEDNESDAY, OCTOBER 11TH 2017
SPECIAL COMPOSED LUNCH BY CHEF FRANS SCHUBERT

MENU

BARDOT SNACK
TUNA TARTAR AND AVOCADO CONE
CHAMPAGNE TAITTINGER BRUT RÉSERVE



STARTERS
KALIX VENDACE ROE WITH SMETANA AND DILL
BAKED EGG WITH CHANTERELLES AND CREAM
ARTICHOKE WITH SKORDALIA AND ALMOND
YELLOWTAIL CARPACCIO WITH TRUFFLE AND YUZU
CHAMPAGNE TAITTINGER BRUT MILLÉSIMÉ 2012



MAINS
BLACKEND "CAESAR" WITH PARMESAN AND SOURDOUGH CROUTONS
CRISPY COD WITH GREEN PEAS AND LEMON
PINK DUCK BREAST WITH TAMARIND, ALMOND AND CRESS
SOY MARINATED DEEP FRIED TOFU WITH SRIRACHA, SESAME,
WINTER RADDISH AND ONION
CHAMPAGNE TAITTINGER LES FOLIES DE LA MARQUETTERIE



SWEETS
BARDOT'S CRÈME BRULÉE
LEMON TARTE WITH RASPBERRY AND ITALIAN MERINGUE
DARK CHOCOLATE TRUFFLE WITH SEA SALT AND CARAMEL
WHITE CHOCOLATE CHEESECAKE AND APPLE
PASSION FRUIT MACARON
CHAMPAGNE TAITTINGER NOCTURNE SEC