

—FiL Rouge—

DINNER MENU

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Plant Based [Ⓟ] *Vegetarian* [Ⓟ] *Organic* [Ⓟ]
Gluten Conscious [Ⓟ] *Omega 3 Oily Fish* [Ⓟ]

*In case of any dietary requirements or food allergy,
please inform our hosts before ordering.*

DINING MENU

APPETIZERS

Grilled duck foie gras escalope * (GC)

Roasted apricots, mountain essence balsamic

Bluefin tuna tataki over crispy tomato-olive tart * (O3)

Vegetable virgin, Madagascan vanilla pepper

Roasted beets in salt crust (PB) (GC)

Vegetable pickles, winter truffle vinaigrette

Casserole of Burgundy escargots

Chive-garlic cream sauce, vegetable julienne

French Caribbean Cajun spiced jumbo lump crab cake

Roasted cherry tomato aioli, vegetable slaw

Paté en Crôte

French family-style crusty paté, smoked ham, chicken, Port wine jelly

SALADS

Caesar salad

Paprika croutons, Don Bocarte anchovies, parmesan, Caesar sauce

Assiette de crudités (PB) (GC)

French raw freshly shredded vegetable salad, Dijon vinaigrette

Cœur de Laitue au Roquefort (VEG) (GC)

Boston lettuce, shallots, A.O.C Roquefort cheese

SOUPS

Escoffier Classic chicken consommé Renaissance (GC)

Garden vegetables, herb royale

Soupe de poisson Marseillaise

Fish soup, Emmental, rouille sauce, garlic croutons

Roasted garlic-sweet corn velouté (PB)

Buckwheat, coconut milk, cilantro

LITTLE ITALY

Available as appetizer or main course

Pietro Massi calaramarata pasta

Carbonara or D.O.P San Marzano tomato sauce

Grand reserva Acquerello risotto

Smoked ricotta, Adriatic red shrimp's tartar

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions*

DINING MENU

MAIN COURSES

Seared Mediterranean seabass (GC)
Chickpea gnocchi, ratatouille, tomato petals

Organic salmon Tournedos * (O) (OS) (GC)
Lentils, Loire valley beurre blanc

Langouste Thermidor
Rock lobster tail, mushrooms, parmesan, mustarded cream, pilaf rice
or

Fresh Maine lobster (GC)
Chermoula butter, primavera risotto, bisque sauce
(Depending on availability)

72-Hours slow braised black angus beef short rib *
Potato gnocchi, vegetable casserole, Périgourdine sauce

Sweet potato tart of porcini, portobello and oyster mushrooms (PB)
Plant based cheddar cream, arugula

ROTISSERIE

Veal filet Wellington *
Porcini stuffing, harvest vegetable, truffle demi-glace

Free range chicken rotisserie (GC)
Franck's mashed potatoes, French beans

FROM THE GRILL

Your choice of sauce and garnish

Dover sole, herb butter, chive potatoes (GC)

Black Angus prime sirloin steak * (GC)

New Zealand lamb chop * (GC)

SAUCES

Bearnaise / Hollandaise / Beurre blanc / Truffle demi-glace

SIDE DISHES (VEG) (GC)

Steamed vegetable / Franck's Mashed potatoes / French fries
/ Ratatouille / French beans / Pilaf rice

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DINING MENU

CHEESE

Selection of French A.O.C. cheeses (GC)
Peppered black currant fruit paste

SOUFFLÉ COLLECTION

À la minute baked soufflé collection
by Executive Pastry Chef Christophe Sapy
Please ask your host

FIL ROUGE DESSERT TROLLEY

Freshly baked tart of the day
Fil Rouge Signature 70% Weiss dark chocolate mousse (PB)

FIL ROUGE *Signature*
Caramelized mille-feuille
Madagascan vanilla cream pods

Baba au Rhum
Aged French island rum

Selection of cream pot, vanilla, chocolate or coffee (GC)

Hazelnut praline choux

Fruit minestrone (GC)
Apricot syrup, basil, lime

To complement your dining experience, our sommelier recommends:

Syrah, Domaine Montine 2021
Chenin Blanc, Domaine Mosny, Montlouis-Sur-Loire, 2019
