



Dinner on Tuesday, October 19, 2021

Bonito, green tomato, mullet bottarga, kimchi juice and plum condiment

Raw prawns, buffalo milk, button mushroom and grapefruit condiment  
Red mullet tartare, beef broth, radish and lemon caviar  
Red mullet gratinated with parsley butter, raspberry juice and pistachio cream  
Grilled roug , tangy juice, orange confit and cepes  
Marbled foie gras and haddock, nasturtium flower

Tellines and chorizo  
Sole, jus meuni re, grilled corn, anchovies, shiso and egg yolk  
Barley risotto with squid ink, ginger and chive condiment, grapes  
Poached oyster and red cabbage, lamb's foot and pilpil sauce  
Langoustine and pig's ear, creamy sorrel and kristal caviar

Pigeon supreme, blackberry, horseradish condiment and cosmos flower  
Mashed potatoes and white truffle  
Pigeon leg and crispy pine morels  
Squash ravioli, trumpet of death and parmesan sauce  
Veal sweetbread and fried shrimp fritter, pigeon aiguillette and b arnaise sauce

Lemon cream and verjuice jelly  
Mango and passion granita  
Sao Tome Dark Chocolate Tartlet  
Caramel cream and touch of vanilla  
Waffle, whipped cream and honey  
Mini Paris-Brest with pistachio

*Christophe Pel , Chef Ex cutf*



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