



Delano Café
BY
THIERRY MARX

Starters

ORGANIC EGG **

SAUTÉED MUSHROOMS, CHORIZO,
WATERCRESS SABAYON

– 26 –

SEA BREAM TARTARE

CREAMY CUCUMBER WITH LIME LEAF

– 28 –

CRAB CANNELLONI

GUACAMOLE, AND CITRUS JELLY

– 32 –

SCALLOP CARPACCIO

VEGETABLE SURPRISE

– 34 –

BEEF TARTARE

KOHLRABI, AND TRUFFLE COULIS

– 29 –

TURMERIC INFUSED QUINOA *

TAGGIASCA OLIVES,
DRIED APRICOTS, SPRING ONIONS

– 24 –

Meats

DUCK

LEMON CONFIT TURNIP, BIGARADE SAUCE

– 39 –

POULTRY BREAST

CRISPY POTATO, CABBAGE DOME
WITH SMOKED DUCK BREAST

– 42 –

ROASTED LAMB SADDLE

YOUNG VEGETABLES COOKED IN A COCOTTE, PEARLED JUS

– 44 –

BRAISED BEEF CHUCK

BUTTERNUT SQUASH, BORDELAISE SAUCE

– 36 –

Fish

JOHN DORY

WATERCRESS COULIS, BARIGOULE ARTICHOKE,
CAPER BEURRE MONTÉ

– 45 –

COD

BASQUE-STYLE GARNISH,
GARLIC AND ROSEMARY VINAIGRETTE

– 36 –

CALAMARI RISONI

SQUID INK, CRUNCHY VEGETABLES

– 34 –

ROASTED SEA BASS

ZUCCHINI VARIATIONS, SAUCE VIERGE

– 54 –

Vegetarian

ARTICHOKE RISOTTO «CAMUS» *

TRUFFLES 2023

– 32 –

Cheese

CHEESE SELECTION

AGED

– 26 –

Desserts

VERBENA INFUSED PEACH

GENOA CAKE, VANILLA CREAM

– 22 –

INVERTED FLOATING ISLAND

SEASONAL FRUIT

– 20 –

LEMON MERINGUE TART

– 22 –

CHOCOLATE MOUSSE **

– 18 –

* VEGAN

** VEGAN VERSION POSSIBLE

TOUS NOS PRIX SONT INDIQUÉS EN EUROS.
SERVICE COMPRIS, PRIX TTC.
LA LISTE DES ALLERGÈNES EST DISPONIBLE SUR DEMANDE.