



MOULIN ROUGE®

SOIREE MISTINGUETT

The Great Spectacular Show “Féerie” - 1/2 Bottle of Champagne - Dinner
Valid from September 20, 2019 to March 20, 2020

Menu

Saku Tuna in Tataki, Tangy Beetroot Chutney, Multicolored Beetroot Salad

or

Rabbit Terrine with Fresh Herbs in Aspic, Quenelle of Gherkins Pesto



Fillet of Hake Fish Cooked on its Skin, Black rice, Aged Parmesan Emulsion

or

Breast of Farm Chicken Roasted with Lemon, Mixed Seasonal Vegetables, Tarragon Jus



Pear Charlotte, Bavarian Cream with Vanilla

or

Saint Honoré Cake, Caramelized Pecan Nuts

Menu imagined and orchestrated by our Chef David Le QUELLEC



SOIREE TOULOUSE-LAUTREC

The Great Spectacular Show "Féerie" - 1/2 Bottle of Champagne - Dinner

Valid from September 20, 2019 to March 20, 2020

Menu

Dill Marinated Salmon, Taramasalata, Smoked Cod Roe, Blinis

or

Foie Gras Terrine with Roses Buds, Dried Fruits Chutney, Mango Jelly

or

Bulgur Salad with Black Tiger Prawns Marinated and Cooked with Tandoori, Pickles Cucumber, Pomelos



Sea Scallops, Thin slices of Dry-Cured Ham, Puy-en-Velay Green Lentils with Chives

or

French Quasi of Veal Plancha Grilled, Wild Mushrooms Fricassee with Parmesan Cheese and Tetragons, Banylus Jus



Citrus finger, Calamansi Custard, Intense Vanilla Flavors Ganache

or

White Chocolate Mousse and Salted Butter Caramel, Apple Compote, Joconde Biscuit

Menu imagined and orchestrated by our Chef David Le QUELLEC



MOULIN ROUGE[®]

SOIREE BELLE EPOQUE

The Great Spectacular Show "Féerie" - 1/2 Bottle of Champagne Laurent Perrier - Dinner

Valid from September 20, 2019 to March 20, 2020

Menu

Mise en Bouche



*Game and Foie Gras Pie, Burgundy Truffles, Onion Stewed with Port, Paris Mushrooms,
Curly Endive Salad with Truffles*

or

Smoked Salmon Red Label from Fumaison, Taramasalata of Tobiko, Country Bread Toast

or

Organic Perfect Egg, Pompadour Potato Siphon, Smoked Haddock, Thin Wafer of Puffed Rice, Watercress



Sea-Bass with Seaweed, Seashells Emulsion, Mashed Potatoes, Razor Clam

or

Fillet of Beef Pan Fried with Clarified Butter, Confit Potato Stuffed with Veal Trotter, Mixed Winter Vegetables with Truffles



Rhum Baba Infused with Passion Berry, Diced Exotic Fruits with Coriander, Coconut Custard

or

Praline Cake as a Rock, Gianduja Chocolate and Caramelized Hazelnut Mouse

Menu imagined and orchestrated by our Chef David Le QUELLEC