



CRAZY HORSE PARIS & FOUQUET'S propose

- A dinner at **Fouquet's**, a historical and luxury Parisian brasserie,
- Forgone or followed by the **Crazy Horse Paris** show accompanied by ½ bottle of Champagne or two drinks per person

STARTERS

- **Ballotine of Duck foie- Kerala Chutney**
- **Prawns**, avocado and grapefruit with mayonnaise.
- **Pan-seared octopus with chorizo**, roasted butternut squash
- **Leeks vinaigrette**, smoked eel

MAINS COURSES

- **Grilles salmon fillet**, Russian beetroot
- **Seabass fillet**, leek fondue
- **Farmhouse guinea fowl supreme**, mashed Jerusalem Artchokes, winter salad leaves
- **Roasted veal loin, angustura braised endive**, potato muslin with turmeric

DESSERTS

- **Rum Baba, Pineapple caramel**
- **Traditional fouquet's millefeuille**, orange and hazelnut
- **Classic tart tatin**, cinamon ice cream
- **Chocolate frozen merveilleux (meringue cake)**, praline sauce

COFFEE/TEA & SWEETS

The dinner is accompanied with...

25cl of white wine- 25cl of red wine

½ Mineral water (still and sparkling)

