

BRASSERIE 19

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APRIL 1 - MAY 31

Tour De France Series

PARIS

PRIX-FIXE 65

***NO SUBSTITUTIONS**

AMUSE

chef's selection

1ER COURSE

ROASTED LEEKS

hazelnut brown butter, sherry reduction

Taittinger Brut, La Francaise, Reims, FR 30/110

2ÈME COURSE

choice of

QUAIL CORDON BLEU

onion mustard sauce

Joseph Drouhin "La Foret" Chardonnay, Burgundy, FR 14/46

PARISIEN GNOCCHI

*braised lamb, petite carrot, artichoke,
spring onion, preserved lemon*

Domaine Notre Dame, Des Pallieres "Rasteau" Grenache/Syrah, Rhone, FR 17/62

DESSERT

MILLE FUILLE

pistachio cream, strawberry-rhubarb sauce

Chateau Siglas Rabaud, Sauternes, Bordeaux, FR 15