

# Lily Wood.

## LILY'S MENU

Seasonal starter +  
Seasonal main  
or  
Seasonal main +  
Seasonal dessert

19.90€

## Starters.

### PUMPKIN CAPPUCCINO

Comté whipped cream,  
crushed chestnut chips, coriander

8.00€

### PARSNIP SOUP

Crushed hazelnuts, crunchy parmesan biscuit

8.00€

### ORGANIC POACHED EGG

Broccolis, snow peas, almonds, citrus sabayon

8.00€

### CREAMY BURRATA

Mashed beetroot and raspberry vinegar, sliced  
Chioggia beetroot, pine nuts

12.00€

### RED BEETROOT SALMON GRAVLAX

Cream cheese and fine herbs,  
lamb's lettuce, toasted bread

11.00€

## Main courses.

### POLLACK FROM SAINT-GUÉNOLÉ

candied cherry tomatoes and lemon, wild rice,  
almonds, tarragon virgin sauce

20.00€

### BUTCHER'S CUT

Young potatoes, braised chicory, fine herbs,  
porcini mushrooms sauce

20.00€

### ROASTED CHICKEN SUPREME « LABEL ROUGE »

Sweet potatoes and cinnamon mousseline,  
sweet and sour sauce

18.00€

### DUCK TATAKI

Smoked hummus, apple chutney, onions, maple  
syrup baby carrots and parsnips, fine herbs

18.00€

### SEASONAL SALAD

Pearl barley, roasted sweet potatoes with  
spices and honey, avocado, pomegranate,  
feta, lime yoghurt

16.00€

### GNOCCHI

Paris mushroom, beans,  
spinach sprouts, parmesan cream

17.00€

## DESSERTS

### COFFEE OR TEA GOURMAND

Financier, chocolate mousse, pavlova

8.00€

### MATCHA TEA CHEESECAKE

Pecan nuts, speculoos

7.00€

### DARK CHOCOLATE MOUSSE

Tonka beans, lime zest

7.00€

### CLEMENTINE TIRAMISU

7.00€

### RED FRUITS PAVLOVA

Coconut whipped cream

8.00€