RESTAURANT PETRUS

JEROME BANCTEL & HUGO DESNOYER
LUNCH MENU
1 to 5 March 2011

ENTREES
CARBONARA D OIGNONS DOUX, PETITS POIS, COQUILLAGES
Sweet onion carbonara, green peas, shellfish

ST JACQUES ET FOIE GRAS A LA VAPEUR DE CHOU VERT, EMULSION D OURSIN MELBA DE CHATAIGNE
Steamed duck liver and scallop with green cabbage, sea urchin emulsion, chestnut melba

ASPERGE VERTE CUITES ET CRUES, TAGLIATELLE DE SEICHE, PIMENT D'ESPELETTE
Cooked and raw green asparagus, squid tagliatelle, Espelette chilli pepper

SAUMON MI FUME, COURGETTES ET NAVETS « SEL ET SUCRE »
Half-smoked salmon, turnips and zucchini

PLATS
FILET DE CANETTE « CACAOTE », CELERI BRANCHE, MAÏS ET MASCARPONE A LA FEUILLE DE TASMANIE
Duck fillet with cocoa, celery, corn and mascarpone in Tasmanian leaf

FILET DE RASCASSE A LA FEUILLE DE SAKURA, PETALES D ARTICHAUTS
Rockfish fillet in *sakura* leaf, artichoke petal

CROUSTILLANT DE BAR, AMANDE, SIROP D ERABLE ET CONDIMENTS CAPRES /CORNICHON
Crispy sea bass, almond, maple syrup, capers and pickle condiment

GIGOT D'AGNEAU DE LAIT ROTI A LA MOELLE, CAVIAR D'AUBERGINE A LA FLAMME
Roast milk-fed lamb leg with bone marrow, flamed eggplant caviar

DESSERTS
LA CREME TENDRE DE CHOCOLAT GUANAJA, FLEURETTE AUX PISTILS DE SAFRAN ET VANILLE
Soft Guanaja chocolate cream, saffron and vanilla fleurette

NAGE DE FRUITS A L ORANGE ET SORBET A LA CITRONNELLE
Fruits in orange nage and lemongrass sherbet

Two courses at HK$388, three courses at HK$448 or four courses at HK$518 per person
Prices are subject to 10% service charge