



**BROCHURE**

**MENUS**

**3 COURSES SEATED**

**2024**

**H**  
**Holiday Inn**  
AN IHG HOTEL  
PARIS CDG AIRPORT

# SILVER MENU

## STARTERS

Poached egg, fava bean mousseline, vegetable jus with Modena balsamic vinegar, butter crouton

Cod ceviche with coconut milk and lime and rice tuile

Vegetarian ravioli, sliced cabbage with ginger, vegetable broth with combawa

Sea bass escabeche, old-fashioned mustard cream and mixed baby greens

## MAIN COURSE

Grilled whiting, Lebanese-style pistachio and sesame chickpeas, Ascolane green olives

Creamy risotto, green asparagus, rocket and parmesan

Chicken supreme, roasted courgette, cocoa nib jus, hazelnut oil

Sea bass fillet, mashed potatoes with olive oil, Chimichurri sauce

## DESSERTS

Thin apple tart with milk jam and fleur de sel ice cream

Coconut finger

Chocolate cake with vanilla mascarpone cream

Pistachio crème brûlée



# GOLD MENU

## STARTERS

Cream of courgette soup with mint and Beluga lentils

Roast red mullet fillet, pineapple vinaigrette, "3g" gelatine

Thin pear, gorgonzola and hazelnut tart

Roasted cauliflower, burnt pear, tonka bean light cream

## MAIN COURSE

Saithe steamed with seaweed, Thai broth, mashed potatoes

Confit of pork loin, baked potatoes, crème fraîche du trappeur

Pan-fried spring vegetables, chervil purée, vegetable juice

Crispy salmon and rice, herb beurre blanc

## DESSERTS

Mango and pineapple tartlet, diplomat cream, mango gelatine

Chocolate Finger

Tiramisu our way

Kouign aman, fleur de lait ice cream, salted butter caramel

# DIAMOND MENU

## STARTERS

Creamy burrata, fresh strawberries, crunchy basil pea salad

Snacked cuttlefish, black garlic cream, thin slice of raw cooked pineapple

Beef tataki, grilled artichoke, cherry and smoked vinaigrette

Cream of truffle soup, poached egg, crouton and Serrano cheese

## MAIN COURSE

Duck cannon, carrot declination, ginger pepper and timut passion vegetable juice

Fillet of sea bream, grilled leek, sliced crème marin with herb oil

Peking tofu, pack choï cabbage, aubergine confit, soy caramel

Chicken supreme, pearl barley, full-bodied beer juice

## DESSERTS

Brioche perdue with red fruits, mascarpone cream and salted butter caramel

Crème brûlée tartlet, vanilla ice cream

Baba bouchon with rum, floral syrup and vanilla whipped cream

Apricot shortbread, honey and pine nut ice cream