

Executive Chef  
ANDY CHOY

# ALMA

Manager  
AMRIT SINGH

## Un Dîner à Trois ou Quatre Plats\*

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### ENTREE

<i>Saumon Fume.</i> House-cured smoked salmon, egg mimosa, sour cream & blinis	32
<i>Escargot.</i> Burgundy snails (1/2 doz), garlic, parsley & butter	46
<i>Parisienne.</i> Mesclun salad, turkey ham, emmental, potato, tomato & egg	40

### SOUPE

<i>Velouté de Champignon (V).</i> Wild mushroom soup, duxelles & truffle oil	36
<i>Soupe de Poisson.</i> Fish soup, gruyere, rouille & croutons	34

### PLAT PRINCIPAL

<i>Saumon Pave.</i> Seared salmon, ikura, herb beurre blanc & spinach	72
<i>Confit de Canard.</i> Duck leg slow-cooked in duck fat with lentil de puy	46
<i>Plat-de Côte de Bœuf.</i> Braised black angus short-rib, braising jus & potato mousseline	86

### DESSERT

<i>Mousse au Chocolate Noir.</i> Le Guaya dark chocolate mousse, sea salt & EVOO	30
<i>Poire Belle Hélène (N).</i> Poached pear, Le Guaya dark chocolate, almond & vanilla ice cream	30

### PETIT FOUR

<i>Canelé.</i> Caramelised, crusted Bordeaux pastry with a soft & custardy centre	6
<i>Truffes au Chocolat.</i> Le Guaya dark chocolate truffle	6

\*Prix fixe 3-course 168 / 4-course 198 per person (+32 for salmon & beef)