

LE GRAND CAFÉ ROUGE



To share

Oysters "Daniel Sorlut" al natural | per piece | · 4,50

Cigalitas (5 uds) Robuchon Kimchi sauce · 14,00

Homemade ham roquettes (4 uds) · 9,00

Acorn-fed iberian shoulder 50% | 100 gr | and bread with tomato · 20,00

Cecina de Wagyu | 55 gr | and bread with tomato · 24,00

Duck foie gras and mermalade from the season, toasted brioche · 20,00

Mussels with bouillabaisse sauce · 13,00

Potato mille-feuille with bravas sauce · 6,50€

Steak tartare with crystal potato · 19,00€

Starters

Avocado and prawns bistro-style · 21,00

Caesar salad with poached egg · 14,00

Seasonal salad · 15,00

Crispy egg with Robuchon puree and reduced juice · 13,00

Vichyssoise with smoked eel · 14,00

Sea bream carpaccio, caviar and plancton mayonnaise · 16,00

Lacquered eggplant with miso, yogurt, and pomegranate · 14,00

Main dish

Beef tenderloin with brandy and pepper sauce and "pont neuf" potatoes · 29,00

Secreto in its sauce, with acid fennel and creamy celeriac · 25,00

Grilled entrecôte (300g.) with cafe de Paris sauce and straw potatoes · 28,00

Gnocchi with blue cheese sauce, osmotized oear and caramelized walnuts · 19,00

Dover Sole Meunier-style with steamed potatoes · 29,00

Grilled sea bass with herring beurre blanc and seasonal vegetables · 27,00

Fish of the day with broad bean hummus and candied tomatoes · 30,00

Grilled tuna with asian touches · 29,00

Beetroot risotto with goat cheese and fried capers · 19,00

Sides

Potatoes purée Joël Robuchon · 4,50

Thin fries · 4,50

Mezclum salad with lemon vinaigrette · 4,50

Jardinière of vegetables · 4,50

Desserts

Selection of artisan cheeses · 15,00

Baba flambée with brandy Founder Supreme 12 and chantilly · 10,00

Salvador Dalí "Lips" cheesecake and fruit with anís del Mono · 10,00

Opera tart · 9,00

Apple tatin with ice cream · 11,00

Flan with chantilly · 8,50

Seasonal ice cream · 3,50 | per unit |

legrandcaferouge.eu

 [legrandcaferouge](#)