ÉCOLE DE CUISINE

MENU

HOLIDAYS 2026

Toque Experience

Soup

Solidarity Soup and crostini with pears, goat cheese, spiced honey, and prosciutto

Mains

Roasted beef flank, shrimp confit with saffron-infused beurre blanc, mashed celery root, green beans, carrots, arugula

Vegetarian option: Spiced tofu, candied palm hearts with saffron-infused beurre blanc, mashed celery root, vegetables

OR

Duck breast, warm salad with endive, orange, pomegranate, barley, and pecans, and confit duck leg with butternut squash purée and spiced mascarpone

Vegetarian option: Tofu and warm barley salad, endive, orange, pecans, squash puree, and spiced mascarpone

Dessert

Black Forest-style stuffed cream puff (cocoa-flavored puff, brownie crumble, cherry compote, white chocolate whipped cream), dark chocolate cream, fruit jelly

Available:
from November 16 to December 19

La Tablée des Chefs

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