

adour

ALAIN DUCASSE

appetizer

COOKPOT DE LEGUMES DE PRINTEMPS

SPRING VEGETABLE COOKPOT



18

ASPERGES VERTES, MORILLES DE L'OREGON A PEINE CREMEES

LARGE GREEN ASPARAGUS, OREGON MORELS LIGHTLY CREAMED

25

ROYALE DE CHAMPIGNONS, PRIMEURS CUIITS ET CRUS

DELICATE WHITE MUSHROOM ROYALE, GARDEN VEGETABLES COOKED & RAW

19

OEUFS COCOTTE, SAUCE PERIGUEUX

FARM-FRESH EGGS & FOIE GRAS EN COCOTTE & TOASTED COUNTRY BREAD

22

FOIE GRAS AU TORCHON

HUDSON VALLEY FOIE GRAS "AU TORCHON", PICKLED VEGETABLES

27

BISQUE DE HOMARD

MAINE LOBSTER VELOUTE

15

CAVIAR ET DAURADE MARINEE, CITRON CONFIT

AMERICAN CAVIAR & THIN SLICES OF MARINATED DAURADE, PRESERVED LEMON

31

CRABE COCKTAIL, AVOCAT/POMELO ET CORIANDRE

OUR ALASKAN KING CRAB COCKTAIL, AVOCADO/GRAPEFRUIT & CILANTRO

24

LANGOUSTINES A LA NAGE DE CHARDONNAY

LARGE LANGOUSTINES IN A CHARDONNAY NAGE

30

caviar

PRESTIGE OSETRA

BLINIS, CRÈME FRAÎCHE

1.76 oz

190

fish & co.

HOMARD SAUCE NEWBURG

MAINE LOBSTER MEDALLIONS, NEW POTATOES, NEWBURG SAUCE

42

HALIBUT DUGLERE

FILET OF HALIBUT DUGLERE, TENDER SWISS CHARD

36

BAR AU CHAMPAGNE ET COQUILLAGES

BRAISED SEA BASS, SHELLFISH & CHAMPAGNE SAUCE

39

SAUMON SAUCE MATELOTE

PACIFIC WILD SALMON, MATELOTE

32

SOLE "A LA GRENOBLOISE"

SEARED DOVER SOLE FILET "GRENOBLOISE" STYLE, BABY SPINACH

56

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

CONSUMING RAW OR UNCOOKED ALIMENTS MAY INCREASE YOUR RISKS OF FOOD BORNE ILLNESS

adour

ALAIN DUCASSE

tasting menu

DAURADE MARINEE, CITRON CONFIT ET CAVIAR

THIN SLICES OF MARINATED DAURADE, PRESERVED LEMON & CAVIAR

OEUFs COCOTTE, SAUCE PERIGUEUX

FARM-FRESH EGGS & FOIE GRAS EN COCOTTE & TOASTED COUNTRY BREAD

HOMARD SAUCE NEWBURG

MAINE LOBSTER MEDALLIONS, NEW POTATOES, NEWBURG SAUCE

CANARD A L'ORANGE

DUCK A L'ORANGE, GLAZED TURNIPS & BIGARADE

SOUFFLE A LA NOISETTE, SORBET AGRUMES

HAZELNUT SOUFFLE, CITRUS SORBET

5 COURSES

THE EXPERIENCE OF ADOUR SIGNATURE DISHES

115

VEGETARIAN TASTING MENU

5 COURSES USING THE VERY BEST IN-SEASON VEGETABLE INGREDIENTS

85

meat

CANARD A L'ORANGE

DUCK A L'ORANGE, GLAZED TURNIPS & BIGARADE

38

PIGEON SAUCE SALMIS

SQUAB "EN CRAPAUDINE", GARDEN PEAS & ARTICHOKEs, SALMIS SAUCE

41

AGNEAU DE FERME, COTES ET FILET MIGNON

FARM-RAISED LAMB LOIN & CHOPS, ROASTED VEGETABLES, COOKING JUS

46

GRENADIN DE VEAU SAUCE VELOURS

GRENADIN OF VEAL, TRUFFLED VEGETABLES MATIGNON, VELOURS SAUCE

46

NOS PIECES DE BOEUF SELECTIONNEES:

OUR CUTS OF PRIME BEEF, SEASONAL VEGETABLES, TATIN OF YUKON GOLD POTATOES:

FILET DE BŒUF AU POIVRE

BEEF TENDERLOIN AU POIVRE

44

CAPE DE BŒUF, BORDELAISE A LA MOELLE

BEEF CAP, BORDELAISE & BONE MARROW

48

cheese

SELECTION OF MURRAY'S CHEESE

COUNTRY BREAD, CONDIMENTS

19



CELEBRATING THE 25TH ANNIVERSARY OF LE LOUIS XV IN MONTE-CARLO

EXECUTIVE CHEF JULIEN JOUHANNAUD