



les Pléiades  
HÔTEL - SPA - RESTAURANT  
★★★★  
BARBIZON

*Our dishes evolve according to the products harvested and cultivated in a reasoned and natural way in our vegetable garden.*

## *Starters*

- Cream of pea soup with sautéed shrimp
- Perfect egg with lentil cream
- Terrine of duck foie gras with seasonal chutney
- Crispy prawns with leek fondue and soy caramel
- Gravelax salmon with various preparations around beetroot

## *Meats*

- Braised veal medallion with morel sauce
- Beef fillet with bordelaise sauce
- Chicken supreme in the style of "Poule au Pot" with supreme sauce All of our dishes are accompanied by vegetables from our garden, depending on availability.

## *Fish*

- Red tuna with sesame seeds and soy sauce
- Sea bass fillet with lemony white butter
- Flambéed prawns with Whisky and creamy parmesan risotto.



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## *Vegetarian Dish*

- Assortment of vegetables from our garden

## *Cheese* - supplement 9 euros

- Assortment of AOC cheeses
- Our own aged Brie de Meaux with Truffle
- Fontainebleau (chives, shallots, walnuts)

## *Desserts*

- Grand Marnier soufflé (must be reserved in advance)
- Apple crumble
- Fontainebleau with honey from Gâtinais
- Chocolate fondant with Tonka bean.

**Main course:** 29,00€

**2-course Menu:** 45,00€ (starter and main or main and dessert)

**3-course Menu:** 55,00€ (starter, main and dessert)