

Gourmet Abu Dhabi 2010
Masterchef Régis Marcon
Epicurean Promotions at Étoiles:
11 to 12 February 2010



BETTERAVE EN BONBON, SARASSOU,
PANNEQUET SAUMON ANETH, TARTARE
DE BOEUF

CHAUD FROID DE SAINT JACQUES ET
TOPINAMBOURS

TURBOT AUX ASPERGES ET MORILLES
SABAYON AU GOUT GRILLE

CONSOMMÉ DE CHAMPIGNONS

VIANDE COUCI-COUCA, AU PRALINE DE
CEPES

SORBET FRAMBOISE LITCHI ROSE

EXQUISIT AU CHOCOLAT

THÉ CAFÉ & PETITS FOURS

WE APPRECIATE YOUR CONSIDERATION AND
THOUGHTFULNESS FOR OTHERS BY NOT SMOKING AT
THE TABLE.



BEETROOT CANDY, SARASSOU,
SALMON & DILL PANNEQUET, BEEF
TARTARE

SCALLOPS & JERUSALEM ARTICHOKES
HOT & COLD

TURBOT WITH ASPARAGUS & MORELS,
TOASTED ZABAGLIONE

MUSHROOM CONSOMMÉ'

LAMB CAUCI-CAUCA, CEP PRALINE

RASPBERRY & LITCHI WITH ROSE
SHERBET

CHOCOLATE EXQUISITE

TEA COFFEE & ASSORTED PETIT FOURS

ETOILES RESTAURANT 11th FEBRUARY 2010