



LAS VEGAS

APPETIZERS

CLASSICS

Salade de Homard

"LE CIRQUE" LOBSTER & AVOCADO SALAD, BLACK TRUFFLE VINAIGRETTE

Hamachi*

CITRUS MARINATED YELLOWTAIL,
DAIKON RADISH, AVOCADO & MANGO, YUZU VINAIGRETTE

Escargots au Beurre d'Ail

BURGUNDY SNAILS IN GARLIC HERB BUTTER, CROUTONS,
CONFIT TOMATO, PARMA PROSCIUTTO

Risotto du Marché

RISOTTO IN RHYTHM WITH THE SEASON

SPRING SELECTIONS

Langoustines au Caviar*

SUPPLEMENT 9

CITRUS MARINATED NEW ZEALAND LANGOUSTINES, OSETRA CAVIAR,
TAPIOCA, PASSION FRUIT, APPLE & VODKA GELEE

La Salade de Printemps

SPRING GARDEN SALAD, JAMÓN IBÉRICO,
SEASONAL VEGETABLES, WHITE BALSAMIC VINAIGRETTE

Terrine de Foie Gras à la Fraise Poivrée

LILLET MARINATED FOIE GRAS TERRINE, SPICED STRAWBERRY GELÉE,
SPRING BASIL, ARUGULA, BLACK PEPPER BRIOCHE

Le King Crabe et Petits Pois à la Française

ALASKAN KING CRAB, ENGLISH PEAS,
PEA SHOOTS, SPRING ONIONS

Les Asperges Blanches

WHITE ASPARAGUS, SCOTTISH SMOKED SALMON, NEW POTATOES CRUSTED FARM EGG,
OSETRA CAVIAR, SORREL PUREE, RAVIGOTE VINAIGRETTE

Foie Gras Sauté à la Rhubarbe

SAUTEED SONOMA FOIE GRAS, WHITE CHOCOLATE & RAISIN BRIOCHE,
ROASTED RHUBARB, CARDAMOM STREUSEL, IBISCUS & CHAMPAGNE GASTRIQUE



LAS VEGAS

MAIN COURSES

CLASSICS

Filet de Loup de Mer

PAUPIETTE OF SEA-BASS, CRISPY POTATOES,
BRAISED LEEKS, PINOT NOIR REDUCTION

Sole "Meunière"

Supplement 19

DOVER SOLE MEUNIERE, POTATO A L'ANGLAISE, GLAZED VEGETABLES

La Côte de Veau Fermière

For Two

MILK FED VEAL CHOP, SAUTÉED MORELS,
SWISS CHARD, MACARONI AU COMPTE CHEESE, JUS DE VEAU

"Blanquette" de Lapin

RABBIT SYMPHONY: RAVIOLI, ROASTED LOIN,
BRAISED LEG WITH CRISPY SPAÉTZLES, RIESLING SAUCE

SPRING SELECTIONS

Homard du Maine

Supplement 9

BUTTER POACHED MAINE LOBSTER, MORELS, FAVA BEANS,
ASPARAGUS PUREE, CHATEAU CHALON NAGE

La Bouillabaisse de Marseille

TRADITIONAL SEAFOOD RAGOUT, FENNEL CONFIT,
PURPLE VITELOTTES, SHELLFISH FUMET, SAFFRON ROUILLE

Le Mérrou Sauce Verveine

CHILEAN SEA BASS, PURPLE ARTICHOKE, "GRENAILLE" POTATOES,
CHANTERELLES, TOMATO CONFIT, LEMON VERBENA SAUCE

Le Canard de Barbarie à la Cerise

HONEY GLAZED BARBARY DUCK MAGRET, DAIKON DUCK CONFIT,
SPICED SWEET POTATO, BING CHERRY AU FOIE GRAS, RUBY PORT SAUCE

Le Filet de Bœuf Wagyu d'Australie

SUPPLEMENT 45

AUSTRALIAN A5 "KOBE" BEEF TENDERLOIN,
SHALLOT PUREE, POMMES ANNA, BERNAISE CROQUETTE, BORDELAISE SAUCE

Dégustation d'Agneau du Colorado

COLORADO LAMB TRIO: RACK, SHOULDER CONFIT, & SWEETBREADS,
CARROT & TURMERIC, CUMMIN CHICKPEA PUREE, COUSCOUS AU BROCCOLI

MAIN COURSES