



HÔTEL BAUME



7 rue Casimir Delavigne – 75006 Paris

« Maison Babine »

Traditional French cuisine revisited by the Chef Rémi POULAIN

SET MENU

Starter + dish or Dish + dessert	€24
Starter + dish + dessert	€30

Starters

Egg mayonnaise , summer truffle and mustard sprout.....	€10
Hummus , candied lemon bulgur, daikon turnip; yellow carrot, radish, dill oil and fresh dill	€10
Salmon ceviche , green curry, coconut milk, coriander gel, red onion and fresh cilantro	€10

Main courses

Free-range chicken supreme, potato, wilted carrot, and savory jus.....	€18
Fillet of saithe , zucchini cream with mint, ricotta, roasted zucchini with cumin and lemon gel	€18
Risotto with Old Parmesan , cooked and raw brown mushrooms, pine nuts and spring onion	€18

Desserts

Chocolate mousse , praline, vanilla whipped cream, hazelnut crisp.....	€8
Light verbena cream , peach, pistachio and crispy cake, peach gel.....	€8
Chocolate peanut and salted butter caramel cookie	€8
Lemon cream, Pistachio cake , pomelo gel, orange and pomelo segments, pistachio paste, and pistachio crisp	€8

Delivery extra: 8€

Subject to availability. Contact the reception desk for any further information.

Every order has to be given completed to the reception desk before 5.00 pm on the day of the delivery.
Above this time, the delivery fees may vary.