



# SIX HANDS DINNER



MAISON BREGUET



deux  
restaurant

MENU AT €70  
WINE AND FOOD PAIRING, INCLUDING A COCKTAIL AND TWO  
GLASSES OF WINE AT €30 PER PERSON





# MENU

## MEZZÉS X TAPAS

*Stir-fried Chipirons, flavoured with Raki*  
*Cibörek of lamb, feta and sweet Urfa pepper*  
*Truffled raclette croqueta with mushrooms*  
*Broccoli guacamole, béarnaise pepper, sauce vierge and taloa chips*

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## MAIN COURSES

*Roasted butternut pumpkin bayaldi, duo of beaufort and mushroom creams, vegetable pickles*  
*Pistachio-crusted scallops, Jerusalem artichokes, fresh Brussels sprouts, Savoy saffron bard emulsion*  
*Chicken supreme, foie gras and grape leaf köfte stuffing, carrot puree with Serail spices, Pilav rice and poultry juice*

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## DESSERTS

*Chocolate and caramel tart along with chestnut cream, kadayif crisp, caramel and fleur de sel ice cream*  
*Génépi baba, spiced mascarpone cream, citrus segment*

