

BUS PALLADIUM

OUR STARTERS

- RED TUNA TARTARE... 26
Hashbrown, jalapenos
- HEIRLOOM TOMATO. . . 20
Stracciatella, olive oil
- CUCUMBER SALAD WITH VERBENA... 24
Celtuce, raspberry and fig leafs
- WATERMELON FETA...18
Granité floral
- LOBSTER SALAD... 42
Tomato dashi
- LINE-CAUGHT SEA BASS CARPACCIO, TO SHARE... 44
Raspberry vinegar, red currant and olive oil

MAINS

- CALAMARATA, SMOKED TOMATO, EGGPLANT... 28
Stracciatella
- ONION AND GIROLLE MUSHROOM TATIN... 30
Green beans and salt-cured apricots
- ROASTED MONKFISH, LOBSTER BISQUE...34
Mitraille potatoes, lobster bisque
- BARBECUED LAMB CHOP... 37
Candied peppers and artichokes
- LINGUINE, BOTTARGA...38
Coral emulsion
- CANDIED TUNA BELLY... 42
Niçoise Salad

TO SHARE FOR TWO

- DRY AGED RIB-EYE BEEF...70/P
Pepper sauce, served with french fries
- BARBECUED GRILLED BRILL FROM ALAIN TESSON... 38/P
Datterino tomato, basil

OUR DESSERTS

- PEACH MELBA...15
- SOFT-SERVE ICE CREAM...9
- CHOCOLAT LIÉGEOIS... 12
- BLUEBERRIES ETON MESS...14

MENU IMAGINED
BY CHEF VALENTIN RAFFALI AND HIS TEAM

*Loïc, Artem, Lola, Gabriel, Florence, Vu, Corentin,
Nathanaël, Mathilde, Lucien, Ali, Yann, Adélaïde, Éloïse, Maud
Nelson, Alice, Lola, Eno, Ewen, Gaspard and Octave*

Le Bus Palladium welcomes Valentin Raffali as Executive Chef of the hotel.

Recently settled in Paris, he has made the Bus Palladium his primary playground. With an international background, outside the traditional codes of hospitality, Valentin has chosen to surround himself with a kitchen team of singular profiles.

In the spirit of their generation, they champion a seasonal cuisine. The dishes are intentionally clear and focused, supported by carefully selected ingredients. We are at the beginning of our journey, and the entire team warmly welcomes you.

Viot Fishmonger
Terroirs d'Avenir Farm
Andrès Butchery, France
La Guinelle Vinegar House
Xavier Alazard Olive Oil
Vessières Citrus Orchards