

Taulissa, live a suspended moment

STARTERS

ARTICHOKE 17€

Barbecue grilled / Burnt shallots / Coriander pesto

EGG 18€

Mayonnaise / Puffed blini / Fresh herbs

Osciètre Caviar + 30€ / 10g

MAQUEREL 22€

Escabèche / wakame spread / Marinated vegetables

LEEK 17€

Creamy beetroot / Onions pickles / Tangy vinaigrette

MUSHROOM 25€

Buckwheat tart / Foie gras / Colonata lard

Black Melanosporum truffle + 25€ / 6g

OSCIÈTRE CAVIAR

Chefs condiment / Homemade blinis

95€ 30gr / 130€ 50gr

TAULISSA'S FISHPOND

Whole pieces depending on arrival

CATCH OF THE DAY 14€ / 100g

Grilled / Choice of side

LINGUINE SPINY LOBSTER 19€ / 100g

Lobster bisque / Smoked paprika / Citrus butter

SIDES 8€

Grilled vegetables / Fresh herbs

Mixed young greens / Citrus vinaigrette

Taulissa fries / Smoked paprika

Purée of potatoes

Black Melanosporum truffle + 25€ / 6g

MAIN DISHES

MUSSELS 34€

Marinière style / Taulissa fries / Espelette pepper

BOUILLABAISSE 49€

Rockfish / Saffron rouille / Aniseed sauce

BEEF 39€

Angus ribs / Barbecue sauce / Parsnip

POULTRY 78€ for sharing

Casserole / Baby potatoes / Yellow wine sauce

CAULIFLOWER 22€

Gratinated / Mousseline / Coated with hazelnut from Piedmont

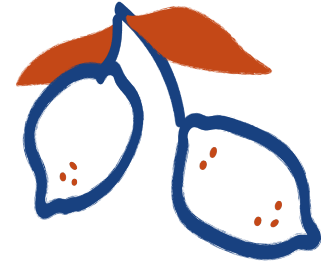


PAR GLENN VIEL

@taulissa_restaurant

*Prices are in euros, all taxes included.
The list of allergenic ingredients is available from your server.*

Taulissa
never ceases to
surprise you.



CHEESES

French cheese selection
22€

DESSERTS

LEMON 15€

Creamy citrus / Hazelnut biscuit / Burnt lemon

COCOA 15€

Crispy choux / Intense chocolate /
Caramelized Mucilage

VANILLA 18€

Light Indonesian cream / Crispy puff layers /
Salted butter caramel

BABA 15€

Exotic fruit / Vanilla cream / Fresh herb

Havana Club 3-year rum + 4€

El Dorado 12-year rum + 8€

FOGACCIA 24€ For sharing

Muscovado Pears / Citrus honey / Raw cream

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PAR GLENN VIEL

For the
little ones

MAIN COURSE / DESSERT 25€

MAIN COURSES

Black Angus beef patty

Chicken tenders

Catch of the day

Tomato basil Rigatoni

SIDE DISHES choice of one

French fries, potato purée,
rice, seasonal vegetables

Additional side + 6€

DESSERTS

Vanilla chocolate fondant

Ice cream (2 scoops)
*vanilla, chocolate,
strawberry, pistachio*

Seasonal fruit salad



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