

fleurette

AT FLEURETTE, OUR CULINARY PHILOSOPHY CENTERS AROUND THE BEAUTY AND ABUNDANCE OF EACH SEASON. EMBRACING THE EBB AND FLOW OF NATURE'S OFFERINGS, WE ENSURE THAT OUR CREATIONS REFLECT THE VIBRANT ESSENCE OF THE TIME OF YEAR.

BY STAYING ATTUNED TO THE UNIQUE PRODUCE AND FLAVORS THAT EACH SEASON BRINGS, WE CRAFT AN EVER-CHANGING EXPERIENCE EVOLVING WITH THE PASSING OF TIME, THAT DELIGHTS AND SURPRISES WITH EVERY VISIT.

SEASONAL 198



SIGNATURE 258

A handwritten signature in black ink, appearing to read 'T. Helou', written over a horizontal line.

TARIQ HELOU

fleurette

spring | 2024

BLANC-MANGER | ASPARAGUS | CAVIAR

BOUILLON - WATERCRESS



OCTOPUS | CHICKPEA

VELOUTÉ - BELL PEPPER, CORIANDER, LEMON

SUPPLEMENTARY COURSE OF SIGNATURE CHILLED SOMEN

AMA EBI | DASHI CONSOMMÉ | AMA EBI OIL

+28

AMA EBI | OSCIETRA CAVIAR | BLACK TRUFFLE

+68

SWEETBREAD | RAMSONS | MOREL

EMULSION - SAUCE "HOMARD"



ABALONE | SAKÉ | SPINACH

ESSENCE - ABALONE LIVER

SCALLOP | VIN JAUNE | BROCCOLINI

COULIS - BROCCOLI

WAGYU SHORT RIB | CARROT | KAI LAN

JUS - SAUCE "BORDELAISE"



SIGNATURE HOKKAIDO MILK ICE CREAM WITH OLIVE OIL

GREEN APPLE | PECAN

CARAMEL - SHIRO MISO, TAHITIAN VANILLA