

# 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.

MENU DU JOUR 88



MENU DÉJEUNER 158

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

TARIQ HELOU

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spring | 2024

TART OF MARINATED HOKKAIDO IKURA

SUPPLEMENTARY COURSE OF SIGNATURE CHILLED SOMEN

AMA EBI | DASHI CONSOMMÉ | AMA EBI OIL

+28

AMA EBI | OSCIETRA CAVIAR | BLACK TRUFFLE

+68



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

COFFEE OR TEA WITH PETIT FOURS

+15