

A high-end restaurant table setting featuring a variety of gourmet dishes. In the top left, a white plate holds a seared fish fillet with a rich sauce, garnished with green vegetables and red berries. Below it, a small white plate features a stack of a seared scallop, a dollop of white cream, and a bread crumb base. To the right, a dark bowl is filled with golden-brown fried chicken nuggets. In the bottom left, a black bowl contains a colorful salad of quinoa, vegetables, and a creamy dressing. To the right of the nuggets, a white bowl holds a smooth soup or puree, garnished with small brown pieces and a green herb. The table is elegantly decorated with several pumpkins and gourds in various colors (yellow, green, orange), a tall white pillar candle, and vibrant autumn flowers in shades of red and orange. A set of silverware, including a fork, knife, and spoon, lies horizontally across the lower center of the frame. The entire scene is set on a dark, marbled tablecloth.

LE

DRUGSTORE

PARIS

# THANKSGIVING

IMAGINÉ PAR LE CHEF ÉRIC FRECHON

## COCKTAIL

Elixir d'Agrumes

Gin, infusion de thé, jus de citron, purée de yuzu, liqueur de pamplemousse

Gin, tea infusion, lemon juice, yuzu purée, grapefruit liqueur

## APÉRITIF APPETIZER

Tempura de maïs au sel d'épices Tandoori

*Corn tempura with Tandoori spice salt*

## AMUSE-BOUCHE

Royale de butternut, écume de parmesan et châtaigne grillée

*Butternut squash royale, parmesan foam, and grilled chestnut*

## ENTRÉE STARTER

Gnocchi de courge cuisisés au citron et à la sauge

œufs de truite fumés, parmesan, panko croustillante

*Pumpkin gnocchi cooked with lemon and sage, smoked trout roe, parmesan, and crispy panko*

## PLATS MAIN COURSES

Suprême de dinde fermière rôti, chou de Bruxelles en salade,  
pomme poêlée et jus aux airelles

*Roasted free-range turkey breast, Brussels sprout salad,  
sautéed apple, and cranberry jus*

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Effiloché de cuisse confite, écume de maïs

dans l'esprit d'un Parmentier

*Confit turkey leg pulled and served with corn foam,  
in the spirit of a Parmentier*

## DESSERT

Notre Banana Cream Pie *Our Banana Cream Pie*

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Prix par personne 89 € • Price per person 89 €