

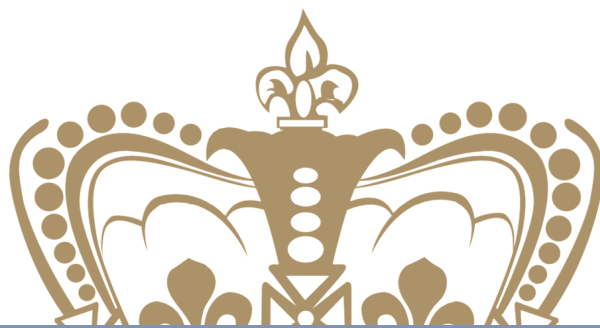


MAYFAIR GARDEN

by

NOMAN NAWAZ

FIRST PAKISTANI FINE DINNING PARIS SINCE 2017



Appetizers

MAYFAIR GARDEN

 vegetarian

The Appetizers

LENTIL SOUP WITH TRUFFLE OIL  9,00 €

Lentil soup prepared with blackpepper and other spices and sauteed in garlic with truffle oil

BROCCOLI TANDOORI  9,00 €

Broccoli grilled in the oven served with a honey Acacia yogurt sauce

GAMBAS 65 25,00 €

Marinated in various spices and sauteed in garlic and ginger, grated coconut, black garlic nimki

WAGYU SEEKH GILAFI KEBAB 14,00 €

Minced Wagyu meat covered with mixed peppers

ASPERGE OKRA CHAAT  8,00 €

Cold Indian specialty, consisting of small crispy patties and small pieces of vegetables asparagus and Okra and mixed with olive oil and other chutney

Chef's specialties

CHICKEN LABEL ROUGE 65 14,00 €

Farm chicken breasts marinated in various spices sauteed in garlic and ginger, grated coconut black garlic nimki

SALMON LABEL ROUGE TANDOORI 13,00 €

Salmon pommery mustard and turmeric, lemon, olive oil with a sauce of squid black ink and Roe

SAMOSSA CHAAT  8,00 €

Vegetable Samossa served with chopped onion, chickpeas, pomegranate and homemade chutney and chaat Masala



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Main Courses

MAYFAIR GARDEN

 vegetarian

- The main courses are served without accompaniment, except for biryani

Meat and Poultry

GRILLED LAMB CHOPS MASALA 19,00 €

Lamb chops IGP Wales grilled massala in the oven and served with a curry masala

BUTTER MALAI CHICKEN 19,00 €

Grilled free range yellow suprême Chicken label rouge from Normandy grilled and prepared in fenugreek, cashew nut, butter and creamy sauce

Fish and Seafood

PRAWN LABEL ROUGE COCONUT KORMA 19,50 €

Madagascar Prawns cooked in coconut milk and curry sauce

SCOTTISH SALMON LABEL ROUGE JALFAREZI 20,00 €

Salmon in a spicy tomato sour sauce with capsicum and onions

SCALLOP MASALA 19,00 €

Scallop sauteed and cooked in a capsicum sauce

Chef's specialties

CHICKEN KARAHI 17,90 €

Marinated chicken sauteed with ginger and garam masala, tomato sauce, one of the famous dish of North Indian cuisine and Pakistan

LAMB NIHARI 18,90 €

Nihari Lamb is a traditional festive dish made of slow-cooked meat (Irish lamb shank) with Pakistani spices

BLACK ANGUS BEEF ACHAR GOSHT 17,90 €

Angus Beef (Scottish) curry cooked in pickle taste

DUM FREE RANGE CHICKEN BIRYANI 25,00 €

Dum biryani rice simmered in label rouge chicken and cooked in steam served with Raita (required 20 mnt preparation)

SPINACH WITH PANEER CUTLET 18,00 €

Homemade cottage cheese cutlet, spinach, tomato, fenugreek, garam masala

Accompaniment

ONIONS CHILI SALAD

5,00 €

SPINACH CURRY

5,00 €

LENTIL MIX

5,00 €

RAITA

5,00 €

PLAIN BASMATI RICE

4,00 €

PULAO RICE (BASMATI RICE)

4,00 €

Long rice flavoured with cardamon

COCONUT RICE

6,00 €



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Vegetarian Main courses

Minimum a dish per person and all the extras
onions, chutney, achar green chilli will be charged

DAAL MIX  14,00 €

A slightly spicy, traditionally prepared lentil mix
(chickpea sprout) called Tarka daal in India

FRESH VEGETABLES KARAHI  14,90 €

(Vegetables cooked in karahi souce)
Vegetables with coconut curry and spices
from southem India

LAHORI CHICK PEAS MASSALA  14,90 €

6 hours cooked on slow heat, onions black peppers,
cardamom

BIRYANI VEGETABLES  18,00 €

Vegetables simmered with rice and various spices

PLAINE BIRYANI  18,00 €

Biryani simmered with rice and various spices

Bread

In a clay oven whole wheat or leavened dough white flour

TANDOORI ROTI (CHAPATI) 3,00€

Toasted whole flour bread

BUTTER PARATHA 6,00€

Toasted whole flour bread with butter

NAAN LEAVENED DOUGH BREAD 3,00€

CHEESE NAAN 5,00€

Dough bread stuffed with cheese

AMRITSARI ONION NAAN 6,00€

GARLIC NAAN 5,00€

Dough bread stuffed with garlic

CHEESE GARLIC NAAN 6,00€

Dough bread with cheese and garlic

WAGYU KEEMA NAAN 9,00€

Minced Wagyu meat leavened bread

BUTTER NAAN 6,00€



Desserts

MAYFAIR GARDEN

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Indian Dessert

ICE CREAM SAFFRON FALOODA 9,00 €
Ice cream with milk, pistachio with psyllium seeds, sweet vermicelli and rose water

HALWA CARROT COOKED IN PUFF PASTRY 10,00€

Appetive

PAPADUM (CHIPS) 2,50€

Boissons chaudes

COFFEE 2,50€

DECAF COFFEE 2,50€

IRISH COFFEE 7,00€

LATTE 4,00€

TEAS *Our teas by Kusmi Tea*

EARL GREY, DARJEELING 6,00€

MINT TEA NANAH 6,00€

ALAIN DUCASSE'S WHITE TEA 6,00€

FRESH MINT TEA 6,00€

French Dessert

ICE CREAM TRIO(ARTISANALES) 9,00 €
Three scoops of your choice : Lemon, Blueberry, Raspberry lychee sorbet, Safran, Vanilla pecan fudge, Sicilian pistachio,

Milk chocolate, redcurrant yogurt
CYRIL LIGNAC'S SIGNATURE EQUINOX CAKE 12,00€
With a light vanilla cream and caramel

CHOCOLATE DOME WITH CHOCOLATE MOUSSE 7,00€

MAURITIAN TEA 7,00€
Tea prepared with lemon, honey

MAYFAIR TEA 7,00€
Black tea with candied apricot

INFUSION LIME TREE OR VERBENA 6,00€

PUNJAB MILK MASALA TEA 6,00€



Les Boissons

MAYFAIR GARDEN

Fresh Drinks

LASSI AVOCADO	8,00€
LASSI SAFFRON CARDAMOM	8,00€
LASSI <i>Plain, sweet, mango</i>	7,00€
MINERAL OR SPARKLING WATER <i>Evian, Badoit 100 cl</i>	6,00€
SAN PELLEGRINO, EVIAN 50 CL	4,00€
FRUIT JUICE <i>Orange, Pineapple 25 cl</i>	5,00€
SODAS <i>Fanta, Schweppes, Sprite, Coca-Cola, 33cl</i> <i>Coca-Cola Zero, Perrier, Ice Tea</i>	5,00€
TURKISH YOGHURT DRINK AYRAN	6,00€

OUR DISHES ARE HOMEMADE AND ELABORATED ON THE SPOT USING PRODUCTS FROM RAW. ALLERGENIC PRODUCTS: CONSULT THE INFORMATION AVAILABLE AT THE RECEPTION OF THE RESTAURANT. OUR MEATS ARE OF IRISH ORIGIN, FRENCH AND GERMAN. BY WILL TO INFORM OUR CUSTOMERS AS WELL AS POSSIBLE, WE PROVIDE THE ORIGINAL DOCUMENTS WHICH CAN ATTEST TO THE TRACEABILITY OF OUR MEATS.

THE ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH, CONSUME WITH MODERATION. NET PRICES IN EUROS, SERVICE INCLUDED. WE DO NOT ACCEPT BANK CHEQUES AND FOREIGN CURRENCY. THE MONETARY CODE AND FINANCIAL PROHIBITS CASH PAYMENTS OF MORE THAN €1000 FROM PERSONS USUALLY RESIDING IN FRANCE.