

ENTRÉES

	EURO
LES ESCARGOTS EN COCOTTE Escargot ragout with poverade and potato foam	18
HOMMARD ET CREVETTES Lobster and shrimp cocktail with romaine lettuce and Charentais melon	26
LA LAITUE Lettuce with free-range egg and tomato with a choice of vinaigrette or French dressing	14
TERRINE DE FOIE D’OIE Duck liver terrine with fig chutney and brioche	28
TARTAR DE BŒUF Beef tartare to marinate yourself with classic side dishes	22
LA SAINT JACQUES Scallop carpaccio, Jerusalem artichoke, Granny Smith apple, and shellfish mayonnaise	26
L’ARTICHAUD DE BRETAGNE Classic artichoke with lemon vinaigrette	18

FRUITS DE MER

	EURO
Half Lobster Tail – 8 Pink Shrimps – 2 Oysters Assorted Mussels	65

MEATS

	EURO
CHOUCROUTE SCHWARZENSTEIN Smoked Bacon & Pistachio Sausage on Sauerkraut & Meaux Mustard	32
BOUDIN NOIR Blood Sausage Tart, Calvados Apples, Fried Onions & Mashed Potatoes	24
FILET DE BOEUF Beef Filet, Truffle Jus, Pommes Dauphine Optional prepared as ROSSINI – with fried Goose Liver	48 + 15
COQ AU VIN Braised Black Feather Chicken in Red Wine Sauce with Bacon and Parsnips	38

ACCOMPAGNEMENTS

	EURO
BEAN RAGOUT	6
SPINACH	6
LEAF SALAD	6
VEAL JUS	6
MASHED POTATOES	6
FRENCH FRIES	6
FRENCH FRIES DAUPHINE	6

ASSIETTES SPÉCIALES

	EURO
OLIVES Marinated Jordan Olives	5
JAMBON DE BAYON A Portion of Bayon Ham	12
SARDINE MILLESIME DE LA BELLE ILOISE	18
COVER CHARGE Baguette, French Salted Butter & Nut Butter served without ordering	per person 4

SOUPES

	EURO
BOUILLABAISSE Sauce Rouille & Toasted Bread	22
SOUPE GRATINÉE A L’OIGNON Onion Soup au Gratin	16

HUÎTRES ET CAVIAR

	EURO
AUSTER PLÉIADE POGET NO 2 Chester Bread & Red Wine Vinaigrette	per Oyster 7
OUR RECOMMENDATION: 4 OYSTERS PLÉIADE POGET NO 2 with a Glass of LAURENT PERRIER LA CUVÉE Champagne 0,1l	50
PRUNIER CAVIAR 15 g / 30 g with Classic Accompaniments & Blinis	45 / 90
OSCIETRA CAVIAR 15 g / 30 g with Classic Accompaniments & Blinis	60 / 125

FISH

	EURO
SOLE MEUNIÈRE Sole Meunière, Parsley Potatoes, Spinach	69
LES GAMBAS Linguine with Shrimp Fried in Chili Garlic Oil	38
LA LOTTE Monkfish, Spinach, Mashed Potatoes & Lemon Beurre Blanc	44
LES CRUSTACÉS Pot au Feu of Lobster and Shrimp with Potatoes, Celery, Vegetables, and Beurre Blanc	48

VEGETARIEN

	EURO
GNOCCI À LA PARISIENNE Parisian Gnocchi in Mimolette Sauce & Grapes	24
VOL AU VENT Mushroom Ragout Fin in Puff Pastry with Peas and Pearl Onions	22

DESSERT

	EURO
CRÊPE SUZETTE Crêpe Flambéed at the Table Grand Marnier l Salted Caramel Ice Cream	18
CREME CARAMEL	12
CAFÉ GOURMAND Coffee with a Selection of Petit Fours	16
SORBET & GLACE DU JOUR Sorbet & Ice Cream of the day	per scoop 6
LES PRALINES Selection of Chocolates from our Patisserie	per praline 3
LES FROMAGES Cheese Selection of Maître Fromager Antony	3 pieces 15 5 pieces 24