

REGINA

P A R I S

STARTERS

Vitello tonnato flavoured with Sichuan pepper

22,00 €



Parboiled morel and green asparagus, pan-fried poultry sot-l'y-laisse

23,00 €



Crispy avocado and fresh smoked salmon

18,00 €



Light cream of leeks with cream cheese and button mushrooms

16,00 €



Foie gras, Liege waffle toast, mango-passion fruit chutney

24,00 €

MAIN DISHES

Roasted monkfish with veal sauce and oysters

accompanied with white beans mousseline


28,00 €



Scallops with a lomo heart, venere rice and pan-seared squids

26,00 €



 *Beef fillet with a pot-au-feu vegetable stew,
with a jus of extra virgin olive oil*

36,00 €



Leg of lamb confit with potatoes and onions

27,00 €



Vegetable and spring mushrooms casserole with verjuice

22,00 €

CHEESES

18,00 €

Selection of matured cheeses

Pont-l'Evêque - Sainte-Maure cendré - Brie de Nangis - Comté 24 months

SWEETS

14,00 €

*Breton shortbread, light pistachio cream,
fresh strawberries*



Chocolate sphere with passion fruit creamy heart



Red sugared almonds tart



Apricot roasted in verbena, caramel feuillantine

MENU REGINA 62,00 €

Appetizer



Foie gras, waffle toast, mango-passion fruit chutney



Meat of the week

or

fish of the week



*Chocolate sphere
with passion fruit creamy heart*

or

*Breton shortbread, light pistachio cream,
fresh strawberries*

AVAILABLE FROM MONDAY TO THURSDAY FOR DINNER

If you are concerned about food allergies, please do alert us prior to ordering.

Allergens table available on request.

Net prices in Euros