



REGINA

PARIS

STARTERS

Vitello tonnato flavoured with Sichuan pepper

22,00 €



Foie gras, waffle toast, mango-passion fruit chutney

24,00 €



Blue lobster Royale, green peas «à la française»

22,00 €



Minestrone vegetables soup with pesto and lomo shavings

16,00 €

MAIN DISHES

*Roasted monkfish with veal sauce and oysters
with white beans mousseline*

28,00 €



Vegetables and spring mushrooms cook pot with verjuice

22,00 €



*Marinated poached salmon, spinach,
olive oil, cucumber and tomatoes sauce*

26,00 €



*Roasted pigeon from «Ferme Renard Rouge»,
calissons potatoes boulangère-style*

34,00 €



Roasted veal, vegetables variations

26,00 €



 *Pan-seared beef fillet, Zita pasta gratin*

36,00 €

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

SUGGESTION OF THE WEEK

AVAILABLE FROM MONDAY TO FRIDAY FOR LUNCH



Starter-Main Course or Main Course-Dessert	32 €
with a glass of white or red wine and a coffee	
Starter-Main Course-Dessert	39 €
with a glass of white or red wine and a coffee	

*If you are concerned about food allergies, please do alert us prior to ordering.
Allergens table available on request.
Net prices in Euros. Service included.*