

STARTERS

*Marinated king prawns with a declination
of peas and caviar lime* 18,00 €



*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

16,00 €

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



Confit of pineapple with saffron and yuzu sorbet

SUGGESTION OF THE WEEK

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

AVAILABLE FROM MONDAY TO FRIDAY FOR LUNCH

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

Allergens table available on request.

Net prices in Euros