

Starters

Variation around tomato

19.00 €

*Lobster in small ravioli,
Sweet pepper sauce*

23.00 €

*Pan-sautéed escalope of foie gras,
Red fruit chutney with Raspberries vinegar*

25.00 €

*Roasted Dublin bay prawns,
Avocado with poppy seeds*

26.00 €

Fish dishes

Anglerfish medallions poached in shellfish juice

26.00 €

Fillet of turbot with lemon butter

28.00 €

Back of bass flavoured with anise

29.00 €

Meat dishes

Sautéed veal sweetbreads with capers butter
26.00 €

*Roasted pigeon with goose fat,
Garlic in its skin*
28.00 €

Fillet of beef on a foie gras carpaccio
34.00 €

*Our meat comes from Duquenne butcher's shop
At Ressons sur Matz (F-60)*

Deserts & Cheeses

Our « Maître Fromager » cheeses selection
12.50 €

Chocolate and hazelnut cake
12.50 €

Raspberries shortbread with its sorbet
12.50 €

Pan-sautéed apricot with Muscat and vanilla
12.50 €

Assorted ice creams and sorbets
12.50 €