

ALL DAY LONG FROM 12 TO 22PM

PENDING, TO SHARE OR TO START

Iberico bellota ham <i>24 months matured</i>	20.00
Smoked salmon <i>Scottish smoked salmon</i>	14.00
Semi preserved foie gras <i>Toats & fig chutney</i>	18.50
Pâté en croûte <i>From « Maison Bobosse » in Lyon</i>	13.50
Club sandwich <i>French fries & green salad</i>	15.50
Velouté, gaspacho or soup <i>Depending on the season</i>	11.50

HOUSE SPECIALITIES

Losbter salad <i>With raw or cooked vegetables, depending on the season</i>	28.00
Filet of beef Wellington <i>With panfried foie gras, shallots & mushrooms</i>	35.00
Classic beef tartare <i>French fries & green salad</i>	19.50
Risotto à la truffe <i>Truffled cream & summer truffe</i>	22.00
Beef tab <i>Panfried with french fries & green salad</i>	27.00

DESERTS & CHEESES

Selection of ripened cheeses from Delphine	11.00
Rice pudding <i>Homemade rice pudding, salted butter caramel</i>	9.00
Rum baba to share <i>Served with stewed apples & whipped cream</i>	18.00
Italian ice cream <i>With fruits / With chocolate & cookies / With salt butter caramel</i>	7.00

CHILDREN MENU

Chopped steak or fish fillet, french fries	15.00
Vanilla sunday	

CHIEF SUGGESTIONS FROM 12 TO 14 & FROM 19 TO 22

STARTER, MAIN COURSE, DESERT • 48 €

STARTERS

Salmon sashimi <i>Gravlax salmon, broccoli mousseline with lemon, peas dressing</i>	14.00
Egg <i>Soft poached egg, asparagus with smoked spices, bacon cream & thyme cumble</i>	12.50
Beef <i>Beef carpaccio, ginger & lemongrass marinade, vegetables pickles & sesame</i>	14.00

MAIN COURSES

Tuna <i>Cooked « à la plancha » courgette spaghetti with thai basil & pistachio pesto, vegetables tempura</i>	28.00
Croaker <i>Cooked « à la plancha » peas with Bellota ham, asparagus & fried onion</i>	28.00
Poultry <i>Breast of poultry with satay sauce, carrots mousseline with peanuts, roasted garlic juice</i>	26.00

DESERTS

Chocolate & yuzu <i>Chocolate tart gianduja cream & yuzu mouss</i>	11.00
Strawberries & rhubarb <i>With chocolat mouss, rhubarb & red fruits milk chocolate biscuit</i>	10.00
Grapefruit & cottage cheese <i>Cottage cheese mouss tart, fresh grapefruits segments, candied grapefruits & meringue</i>	9.50
Organic sorbets <i>Raspberry, lemon, mango, passion</i>	8.50

FRESH FROM THE MARKET

3 courses lunch menu <i>Served from monday to friday</i>	22.50
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Please, let us know if you have any food allergies. Informations relating to the allergen content of our dishes is available in request.

NETS PRICES ARE IN EUROS AND INCLUDE SERVICE

« Maître restaurateur » since April 18th, 2014

