

ALL DAY LONG FROM 12 TO 22PM

PENDING, TO SHARE OR TO START

Iberico bellota ham <i>24 months matured</i>	22.00
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>	16.80
Sweet corn and sweet potato Velouté <i>Coconut milk, coriander and sesame oil</i>	11.50

HOUSE SPECIALITIES

Losbter salad <i>With raw or cooked vegetables, depending on the season</i>	31.00
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
Losbter ravioli <i>With lobster bisque</i>	30.00

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 confit of pineapple & whipped cream</i>	18.00
Montblanc cup <i>Ice cream, chesnut cream & meringue</i>	9.50

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

Gravlax Salmon <i>Marinated crispy vegetables, vinegared rice, wasabi & sesame.</i>	14.50
Soft poached egg <i>Artichokes, smoked tomato jelly, dry bellotta ham, ewe's milk cheese .</i>	13.00
Tuna Tataki <i>With Massalé spices, with asparagus, broad beans,creamy green peas puree .</i>	16.50

MAIN COURSES

Scallops <i>Roasted sweet potatoes, leeks, horseraddish cream, roasted buckwheat .</i>	32.00
Confit Veal breast <i>Fresh herbs, sweet potatoes mash wih thyme & baby carrots.</i>	27.00
Hake <i>Asparagus and green peas in a curry cream sauce .</i>	28.00

DESSERTS

Millefeuille <i>Vanilla and praliné millefeuille</i>	10.00
Chocolate <i>Chocolate tart and ice cream.</i>	10.00
Pineapple <i>Roasted pineapple with matcha tea, passion fruits sorbet</i>	10.00
Organic sorbets <i>Raspberry, lemon, mango, passion, stawberry((2 flavours to choose from)</i>	8.50
Café ou décafeiné gourmand	10.00

FRESH FROM THE MARKET

3 courses lunch menu <i>Served from monday to friday</i>	22.50
--	-------

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

