

## ALL DAY LONG FROM 12 TO 22PM

### PENDING, TO SHARE OR TO START

<b>Iberico bellota ham</b> <i>24 months matured.</i>	22.00
<b>Smoked salmon</b> <i>Scottish smoked salmon.+++</i>	14.00
<b>Semi preserved foie gras</b> <i>Toasts &amp; fig chutney.+</i>	18.50
<b>Pâté en croûte</b> <i>From « Maison Bobosse » in Lyon.++</i>	13.50
<b>Club sandwich</b> <i>French fries &amp; green salad.+++</i>	16.80
<b>Sweet potato and corn soup (vegetarian)</b> <i>Coconut milk, smoked chips and pop corn+</i>	13.00

### HOUSE SPECIALITIES

<b>Losbter salad</b> <i>With seasonal vegetables.+++</i>	32.00
<b>Filet of beef Wellington</b> <i>With panfried foie gras, shallots &amp; mushrooms.+++</i>	36.00
<b>Classic beef tartare</b> <i>French fries &amp; green salad.+</i>	19.50
<b>Risotto à la truffe</b> <i>Truffled cream &amp; summer truffle.+</i>	24.00
<b>Hanger steak</b> <i>Panfried with french fries &amp; green salad.+</i>	27.00
<b>Losbter ravioli</b> <i>With lobster bisque.+++</i>	32.00

### DESSERTS & CHEESES

<b>Selection of ripened cheeses from Delphine.++</b>	11.00
<b>Rice pudding</b> <i>Homemade rice pudding, salted butter caramel.</i>	9.00
<b>Rum baba to share</b> <i>Served with confit apples.+++</i>	19.00

### CHILDREN MENU

<b>Chopped steak or fish fillet, french fries, vanilla ice cream.</b>	15.00
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## CHIEF SUGGESTIONS FROM 12 TO 14 & FROM 19 TO 22

### STARTER, MAIN COURSE, DESERT • 48 €

#### STARTERS

<b>Salmon gravlax</b> <i>Beetroot condiment, ricotta and dill pickles and raspberries. +</i>	15.00
<b>Crab tartlet</b> <i>Celery and apple remoulade with wasabi, tobiko. ++++</i>	14.80
<b>Crispy pig's trotter</b> <i>Melting leets and old fashioned mustard vinaigrette.++</i>	13.80

#### MAIN COURSES

<b>Royal Sea Bream</b> <i>Muslin of peas, green vegetables, spicy beurre blanc. +</i>	28.00
<b>Piglet medallion</b> <i>Cauliflower, baby carrots and asparagus, tonka and coffee reduced juice. +</i>	27.00
<b>Roasted Cod</b> <i>White asparagus, chicken cream reduction, herring caviar and fried garlic. +</i>	28.00

#### DESSERTS

<b>Fondant</b> <i>Chocolate, salt flower, caramelia mouss &amp; cocoa sorbet.+++</i>	10.50
<b>Panna Cotta</b> <i>Almond financier and kiwi gannache. ++++</i>	10.50
<b>Vanilla and strawberry dessert</b> <i>Lemon biscuit, vanilla mousse, rhubarb and strawberry.++</i>	10.00
<b>Organic sorbets</b> <i>Raspberry, lemon, mango, passion, stawberry( 2 flavours to choose from).</i>	8.50
<b>Café ou décaféiné gourmand. +++</b>	10.00
<b>Italian ice Cream</b> Sunday caramel / Cookies chocolat / Fruits rouges+++	6,50

#### FRESH FROM THE MARKET

<b>3 courses lunch menu</b> <i>Served from monday to Friday.</i>	23.50
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Allergen list: +lactose, +gluten, +nut, +egg, +mustard, +shellfish, crustacean, +soja, +peanut, +celery

NETS PRICES ARE IN EUROS AND INCLUDE SERVICE