

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
Butternut squash soup (vegetarian) <i>Pumpkin seeds, hazelnut oil.</i>	13.00

HOUSE SPECIALITIES

Losbter salad <i>With seasonal vegetables.</i>	32.00
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 truffle.</i>	24.00
Hanger steak <i>Panfried with french fries & green salad.</i>	27.00
Losbter ravioli <i>With lobster bisque.</i>	32.00

DESSERTS & 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 apples.</i>	19.00

CHILDREN MENU

Chopped steak or fish fillet, french fries	15.00
Vanilla ice cream.	

Please, let us know if you have any food allergies. Informations relating to the allergen content of our dishes is available in request.

CHIEF SUGGESTIONS FROM 12 TO 14 & FROM 19 TO 22

STARTER, MAIN COURSE, DESERT • 48 €

STARTERS

Salmon gravlax with dill <i>Horseradish cream, yuzu pink berry pickles.</i>	15.00
Crab soup <i>Coconut milk, lime & sesame seeds.</i>	14.50
Mimosa egg <i>Hazelnuts & Bellota ham, artichoke & Jerusalem artichoke chips.</i>	13.00

MAIN COURSES

Scallop <i>Endive tatin, guanciale, walnut & mustard dressing., roquefort cream.</i>	32.00
Chicken supreme <i>Autumn vegetables blanquette.</i>	26.00
Tandoori tuna <i>Lentils like a dahl, peanuts & sour cream with coriander.</i>	28.00

DESSERTS

Fondant <i>Chocolate, salt flower, caramelia mouss & cocoa sorbet.</i>	10.50
Exotic tartare <i>Mango, passion fruit & lime, ganache & coconuts chips, sorbet.</i>	10.50
Autumn flower <i>Apple tatin, dulce de leche cream, buckwheat crumble, cinnamon whipped ganache.</i>	11.00
Organic sorbets <i>Raspberry, lemon, mango, passion, stawberry(2 flavours to choose from).</i>	8.50
Café ou décaféiné gourmand	10.00

FRESH FROM THE MARKET

3 courses lunch menu <i>Served from monday to Friday.</i>	23.50
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NETS PRICES ARE IN EUROS AND INCLUDE SERVICE

« Maître restaurateur » since April 18th, 2014