

ALL DAY LONG FROM 12 TO 22PM

PENDING, TO SHARE OR TO START

Iberico bellota ham 24 months matured.	22.00
Smoked salmon Scottish smoked salmon.	14.00
Semi preserved foie gras Toats & fig chutney.	18.50
Pâté en croûte From « Maison Bobosse » in Lyon.	13.50
Club sandwich French fries & green salad.	16.80
Butternut squash soup (vegetarian) Pumpkin seeds, hazelnut oil.	13.00

HOUSE SPECIALITIES

Losbter salad With seasonal vegetables.	32.00
Filet of beef Wellington With panfried foie gras, shallots & mushrooms.	35.00
Classic beef tartare French fries & green salad.	19.50
Risotto à la truffe Truffled cream & summer truffle.	24.00
Hanger steak Panfried with french fries & green salad.	27.00
Losbter ravioli With lobster bisque.	32.00

DESSERTS & CHEESES

Selection of ripened cheeses from Delphine.	11.00
Rice pudding Homemade rice pudding, salted butter caramel.	9.00
Rum baba to share Served with confit apples.	19.00
Ice cream « Sunday » with chocolate & cookies or red fruits or caramel almond.	6.50

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

Salmon gravlax with dill Horseradish cream, yuzu pink berry pickles.	15.00
Veal carpaccio Lemon & artichoke vinaigrette, arrancini.	15.50
Soft boiled egg Mushroom fricassée, guanciale and parsley cream.	15.00

MAIN COURSES

Sea bream fillet Thin vegetables tart, taggiasche olives condiment.	27.00
Chicken supreme Autumn vegetables blanquette.	26.00
Snacked octopus Eggplant caviar, roasted zucchini, chimichurri & herbs.	28.00

DESSERTS

Cappuccino In chocolate shell, coffee ganache & chocolate sponge.	11.00
Forest sweetness Fresh pear, hazelnut crumble and biscuit, vanilla and mushrooms mousse.	10.50
Autumn flower Apple tatin, dulce de leche cream, buckwheat crumble, cinnamon whipped ganache.	11.00
Organic sorbets Raspberry, lemon, mango, passion, strawberry (2 flavours to choose from).	8.50
Café ou décaféiné gourmand	10.00

FRESH FROM THE MARKET

3 courses lunch menu Served from monday to Friday.	23.50
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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