

LES ENTREES

MARINATED GILT-HEAD BREEM, Iranian "Osciètre" caviar	148
SEARED DUBLIN BAY PRAWNS, cannelloni stuffed with Swiss chard-spinach	48
LOBSTER SALAD, "Niçoise-style" bread	90
LINGUINE & KING PRAWNS rolled in shellfish juice, rocket salad & sucrine lettuce	40
SMOKED SALMON MEDALLIONS & TARTAR-STYLE, limoncello scent	35
KING CRAB, chilled small crab broth, crunchy thinly-shredded fennel	45
CAVIAR "Osciètre Royal" (50g)	480
GRILLED DUCK "FOIE GRAS", cooked & fresh peaches / apricots, tangy juice	41
COLORING TOMATOES FROM DIFFERENT VARIETIES, "buratta" & basil pesto	35
EARLY VEGETABLES SHAVINGS, grilled country bread loaf, tomato / paleta Iberica	35
STUFFED ZUCCHINI FLOWERS on slow-simmered "Roma" tomatoes	30

CHANTERELLE MUSHROOMS

BIG RAVIOLI STUFFED WITH CHANTERELLE MUSHROOMS, sautéed spinach	40
RISOTTO with chanterelle mushrooms & herbs butter, chicken wing tips	38

Net Prices in Euros - Taxes & Services included

LA GRILLADE

MEDITERRANEAN SEA-BASS OR SOLE FROM NORMANDY, sautéed vegetables, crushed basil	65
JOHN DORY FILLET, cherry tomatoes, crunchy zucchini “brunoise”	60
BLACK ANGUS RIB OF BEEF FROM KANSAS FOR TWO (P.P), green vegetables, souffléed potatoes & béarnaise sauce	55
FILLET OF BEEF, green vegetables, souffléed potatoes & béarnaise sauce	55

LA BROCHE

TURBOT, Riviera-style grenobloise	65
RACK OF LAMB COVERED WITH HERBS & caponata flavoured with rosemary	55
STUFFED SPRING CHICKEN, artichokes & potatoes, wild mushrooms	45
DEBONED QUAIL STUFFED WITH CHANTERELLE MUSHROOMS, crouton, pasta shells	55
DUCKLING, roasted figs & artichokes, “Sweet & Sour” sauce with acacia syrup	49

MAIS AUSSI

LINE-FISHED BASS STUDED WITH TAGGIASCHE OLIVES, “bouillabaisse” stock, rouille-style mayonnaise	55
SAUTÉED THICK VEAL MEDALLION, chanterelle mushrooms, potatoes gnocchi	55

LES GARNITURES

POTATOES	Purée	11
	French fries	11
	Souffléed	11
VEGETABLES	Sautéed	11
	Grilled	11
	Natural	11

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