

HORS-D'OEUVRE

Whole lobster prepared as a salad at your table 98 €

*Spider crab with its juice in jelly, fennel cream ~~55€~~ 48,50 €**

French beans seasoned with a clear gazpacho, black radish 47 €

Cold lettuce soup, light “burrata”, tomatoes tartare and coppa with basil 47 €

Duck liver, puffed rice with Parma ham, light melon jelly 47 €

Half cooked wild salmon, sliced fennel, cucumber in lemon French dressing, coral sauce 50 €

Grilled duck liver on a crispy thick cracker, fresh figs and almonds with Banyuls 50 €

Thin warm puff pastry tomato tart 55 €

Lightly browned chanterelles on a thyme-lemon “royale” 50 €

Crispy French scampi with basil sauce 80 €

FISHES

Steamed cod's back seasoned with chorizo, baked beans 67 €

*Red mullet cooked in its juice, ravioli with a southern taste,
spicy” provençale” sauce 67 €*

Small squids cooked “à la plancha”, ink sauce, crispy zucchini flowers, risotto 67 €

*Piece of turbot lustered with olive oil, bards and green vegetables
in an iodized creamy sauce 92 €*

Lobster with tandoori spices, thin rolled slices of avocado and almond oil 98 €

MEATS

*Roasted strips of beef, “pommes soufflés Laurent”, herbal juice ~~88€~~77,50 €**

*Browned calf's sweetbread, pan fried chanterelles
and “grenobloise” 90 €*

*Chump end and loin of lamb of Lozère cooked with parsley,
zucchini flowers filled with chanterelles, and sorrel 88 €*

Crispy pig's trotter “friands”and, mashed potatoes 67 €

*Pigeon cooked in a casserole, broad beans with savory,
houmos and tetragone warmed up with French dressing 67 €*

“Vitello tonnato”, cos lettuce with virgin olive oil 67 €

Lunch served from 12.30 to 2.00 p.m. Dinner served from 7.30 to 10.30 p.m.

Prices considering the drop of V.A.T.

SEASON MENU

(for the whole table)

~~160€~~ 141 €*

Duck liver, puffed rice with Parma ham , light melon jelly

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Lightly browned chanterelles on a thyme-lemon “royale”

Browned red mullet, ravioli with a southern taste, spicy” provençale” sauce

*

Pigeon cooked in a casserole, broad beans with savory, houmos and tetragone warmed up with French dressing

Selection of French cheeses

*

Hot soufflé flavoured with “caipirinha”

OUR SELECTION OF FRENCH CHEESES 24€

DESSERTS

Freshly made vanilla ice cream, warm dark chocolate sauce 26 €

Basil and wild strawberries crystalline 29 €

Union between black chocolate, passion fruit and fresh coriander 29 €

Apricots and “Japanese pearls” with Tonka bean , “calisson” ice-cream 29 €

Acidulous Melba peach with hibiscus flower 29 €

Hot soufflé flavoured with “caipirinha” 29 €

*Ice creams and sorbets of the day ~~22€~~ 19,50 €**

Coffee, “petits fours” and chocolates 8 € 29.06.10

V.A.T. 5,5 % and 19,6% on alcoholic drinks and service 15 % included on the prices without charges

* Prices considering the drop of V.A.T.