

Thin dried sausage Laborie « saucisson » platter 14

Creamy soup of the day 14 €	Egg white omelet, whipped fresh goat cheese, mint & spinach 22 €
Steamed artichoke & vinaigrette dressing 16 €	Rigatoni pasta with morels & morel cream sauce 32 €
The Famous foie gras “Pâté en croûte” Arnaud Nicolas MOF 23 €	Lobster spaghetti bisque & cherry tomato 42 €
Whole fresh lettuce, olive oil & lemon 16 €	Miso seared salmon, ginger & sesame 30 €
Hard boiled eggs with mayonnaise & pickled vegetable 11 €	Full dover sole “Meunière” off the bones, if you prefer... 55 €
Gambas tempura “Deep Blue” 24 €	Sauteed frog legs , just garlic & parsley 32 €
Porcini Mushroom Sauted & poached egg 30 €	Raw ground spicy beef tartare 24 €
Crushed avocado / spicy raw tuna fish 24 €	“The” seared Rib eye steak... 43 €
Gourmet lobster , avocado & green beans salad 42 €	Top of the beef Sirloin “steack au poivre” hot ! 39 €
Raw seabream carpaccio 18 €	Farm chicken breast “cocotte” with morels cream sauce 38 €
Organic Norway smoked salmon, sour cream & blinis 24 €	Thin breadcrumbed veal scallop “Paillard” 32 €
6 Gorgeous burgundy “escargots” snails 15 €	Seared Calf’s liver & raspberry vinegar gravy 32 €
Homemade duck foie gras terrine , on the table 32 €	Homemade duck “confit” & sauteed skin potatoes 32 €

French fries homemade, Green beans, Steam spinach,
grenailles roasted, Mash potatoes, Rice 8 €

Goat cheese platter from Maison Quatrehomme 12 €

Chocolate mouss for party of 2, 3 or 4 20 €
Chocolate profiterole 16 €
"BIG" Rhum Baba "El Pasador de Oro" 24 €
Thin , very thin apple pie 12 €
“Fontaine de Mars” vanilla & caramel floating island 12 €
Bourbon vanilla & caramel rice pudding ..to share 14 €
Red berries Pavlova 18 €
Only red berries platter 20 €
Minute homemade vanilla icecream 9 €
Minute homemade mango / passion fruit sorbet 9 €
Fabulous frosted fruit & sorbet "Fruttini" shop 11 € each
(Lemon / verbena, pear, dates)
The famous Martini expresso “Petit Lutétia” 16 €

Desserts are homemade with lots of 