

Thin Wagyu Beef Cecina 30

Hard boiled eggs with mayonnaise 11 €	Egg white omelette, whipped fresh goat cheese, mint & spinach 22 €
Wild mushrooms «tartelette», egg yolk & 24 months Parmesan 32 €	Rigatoni, creamy morels mushrooms 32 €
Creamy soup of the day 15 €	Lobster spaghetti bisque & cherry tomatoes 52 €
Bone Marrow, Poujauran bread 22 €	Sauteed frog legs with garlic and parsley 35 €
Whole fresh lettuce, olive oil & lemon 16 €	Seared french sea scallops, carrot puree & ginger 38 €
Homemade duck foie gras 34 €	Full dover sole “Meunière” off the bone, if you prefer... 64 €
<i>Glass of Sauternes Carmes De Riussac 2018 16 €</i>	Seared miso salmon, ginger & sesame 34 €
Steamed leeks, vinaigrette dressing & nuts 14 €	Raw ground spicy beef tartare 26 €
Crushed avocado / spicy raw tuna fish 24 €	Breaded veal scallop “Milanaise” 32 €
Gourmet lobster , avocado & green bean salad 49 €	Homemade crispy duck confit sauted grenailles potatoes 34 €
Seriolo carpaccio & condiments 20 €	Top of the beef Filet “steack au poivre” hot ! 44 €
Organic Norway smoked salmon, sour cream & blinis 24 €	Farm chicken breast “cocotte” with morels cream sauce 39 €
6 Gorgeous burgundy “escargots” snails 18 €	Seared Calf’s liver & apple vinegar gravy 32 €

French fries homemade, Green beans, Mashed potatoes,
homemade potatoes “gratin dauphinois”, Sauteed spinach, Rice 9 €

Quatrehomme’s select cheese plate 22 €
(Brillat-Savarin à la truffe, Tome au vin jaune, Comté 24 mois)

Chocolate mousse for party of 2, 3 or 4 20 €
Vanilla & caramel “floating island” 14 €
Pistachio & hazelnuts puff pastry 13 €
The very thin apple pie 15 €
Chocolate profiteroles 16 €
Coco / exotic Pavlova 20 €
Minute homemade vanilla ice cream 10 €
Minute homemade sorbet mango & passion fruit 11 €
Fabulous frosted fruit & sorbet “Fruttini” shop 13 € each
(lemon & verbena, poire & tonka)

The famous Martini espresso “Petit Lutetia” 18 €

Desserts are homemade with lots of 