

*Thin Wagyu beef Cecina 32*

*Coupe de Ruinart Blanc de Blancs 36*

Artichoke & vinaigrette dressing 16 €	Porcini mushroom omelette 32 €
Wild mushrooms «tartelette», egg yolk & 24 months Parmesan 32 €	Rigatoni, creamy morels mushrooms, Galice beef Cecina 32 €
Hard boiled eggs with mayonnaise 11 €	Sauteed frog legs with garlic and parsley 35 €
Whole fresh lettuce, olive oil & lemon 16 €	Seared miso salmon, ginger & sesame 34 €
Crushed avocado / spicy raw tuna fish 26 €	Grilled octopus, spring vegetables, kalamata olives & chorizo 38 €
Summer vegetable mix & olive oil 20 €	Lobster spaghetti bisque & cherry tomatoes 56 €
Bone Marrow, Poujauran bread 22 €	Full dover sole “Meunière” off the bone, if you prefer... 68 €
Steamed leeks & vinaigrette 16 €	Raw ground spicy beef tartare 26 €
Prawn carpaccio Bio "OSO" & vinaigrette passion fruit 25 €	Breaded veal scallop “Milanaise” 32 €
6 Gorgeous burgundy “escargots” snails 22 €	Homemade crispy duck confit sauted grenailles potatoes 34 €
Organic Norway smoked salmon, sour cream & blinis 26 €	Seared Calf’s liver & raspberry vinegar gravy 32 €
Homemade duck foie gras 34 €	Farm chicken breast “cocotte” with morels cream sauce 40 €
<i>Glass of Sauternes Carmes de Rieussec 2018 16 €</i>	Top of the beef Filet “steack au poivre” hot ! 44 €

French fries homemade, Green beans, Mashed potatoes,  
seasonal végétale, Sauteed spinach, Rice 9 €

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Quatrehomme’s select cheese plate 22 €  
(Comté 24 mois, Bleu du Vercors, Tonnelet de la Tarentaise)

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Chocolate mousse for party of 2, 3 or 4 20 €  
Vanilla & caramel “floating island” 14 €  
The very thin apple pie 15 €  
Red fruits selection 24 €  
Bourbon vanilla crème brûlée 13 €  
Chocolate profiteroles 16 €  
Red fruits Pavlova 22 €  
Minute homemade vanilla ice cream 10 €  
Minute homemade sorbet passion fruit & mango 12 €  
Fabulous frosted fruit & sorbet “Fruttini” shop 14 € each  
(Passion **or** nectarine)

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The famous Martini espresso “Petit Lutetia” 18 €

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Desserts are homemade with lots of 

Ordering a meal at le Petit Lutetia requires one main course per person