

Thin Cecina beef Angus 29 €

Glass of Ruinart Blanc De Blancs 39 €



LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

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| Lobster bisque, light cream & smoked herring 17 € | Porcini mushroom omelette & sucrine lettuce 32 € |
| 6 Oysters maison Gillardeau n°3 30 € | Raw ground spicy beef tartare 26 € |
| Hard boiled eggs with mayonnaise 11 € | Veal chop, reduced jus 44 € |
| Whole fresh lettuce, olive oil & lemon 16 € | Traditional Veal blanquette with rice 32 € |
| Crushed avocado / spicy raw tuna 26 € | Lobster spaghetti, bisque sauce... 58 € |
| Bone marrow & Poujauran bread 22 € | Seared salmon with miso, ginger & sesame 34 € |
| Sea beam carpaccio with condiments 22 € | Full dover sole "Meunière" off the bone, if you prefer... 70 € |
| Steamed leeks & vinaigrette dressing 14 € | Homemade duck confit, baby roasted potatoes 32 € |
| Sauteed frog legs, just garlic & parsley 34 € | Seared Calf's liver & raspberry vinegar gravy 32 € |
| Organic Norwegian smoked salmon, sour cream & blinis 26 € | Rigatoni, creamy morels mushrooms, Léon beef Cecina 32 € |
| 6 Gorgeous burgundy "escargots" snails 22 € | Farm chicken breast "cocotte" with morels cream sauce 42 € |
| Homemade duck foie gras "Fontaine de Mars" 34 € | Prime beef filet "steack au poivre" hot ! 46 € |

Glass of Château Yquem 2008 12cl 95 €

Homemade french fries, green beans,
mashed potatoes, potatoes gratin dauphinois, sauteed spinach, rice 9 €

Quatrehomme's selection of cheeses  22 €

(Brillat savarin à la truffe, Comté 24 mois, Pavé des Trois Bornes)

Chocolate mousse for party of 2, 3 or 4... 22 €

Rhum Baba "Eminente" 17 €

Rice pudding from my childhood 13 €

The very thin apple pie 15 €

Mont Blanc chesnut cream 15 €

Bourbon vanilla crème brûlée 14 €

Chocolate profiteroles 16 €

Minute homemade vanilla ice cream 10 €

Minute homemade pistachio ice cream 12 €

The famous Hennessy Espresso Martini 20 €



COGNAC

Desserts are homemade with lots of 

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