

MENU

AUTHENTIC | GROUNDED | FRENCH

SIGNATURE

IMPERIAL CAVIAR^{1/3/4/7}

Served at your table with brioche toast & crème fraîche

Baeri 10g | 33

Ossetra 10g | 38

FRENCH OYSTERS^{1/2/7}

Classic mignonette sauce | Lemon | Pumpernickel | Chive butter

6 pieces | 30

12 pieces | 56

HAND-CUT BEEF TENDERLOIN TARTARE^{1/3/4/9/10}

marinated in the traditional style & prepared at your table

Served with toasted sourdough bread

110g | 33

STARTERS

Green salad Cucumber Apple Seeds Yogurt lime dressing ^{7/8}	16
Tomato “Vartar” Heirloom tomatoes St. Maure goat cheese Olives Capers Crôutons ^{1/7}	22
Salmon Carpaccio - lightly smoked Sea asparagus Avocado Ikura Kaviar Lemon ^{4/7/10}	24
Escargots Alsatian style Mushrooms Garlic herb butter Baguette ^{1/7/9/12/14}	18
Foie Gras Torchon Endive Pear White port Brioche ^{1/3/5/7}	32
“Voie Gras” Mousse VEGAN Endive Pear Cashew Raspberry balsamic glaze ^{1/3/5/6/7}	22
Lobster lemongras soup Fennel Orange Chili flakes ^{1/2/3/4/7/9/12}	22

All prices are in euros and include VAT. Please note that our dishes may contain allergens. For further information or assistance, please contact your catering manager or the service team.

MAINS

Guinea-fowl Supreme Asparagus sweet pea risotto Mushrooms Vin Jaune ^{7/12}	32
Stone bass Filet Potato puree Fennel Artichokes à la Barigoule ^{1/2/4/7/9}	34
Lyon style veal liver Potato puree Breton onion Calvados apple Veal jus ^{1/7}	29
Tender braised lamb shoulder Potato gratin Summer beans natural gravy ^{1/9/10}	32
Champagne risotto Spring vegetables Truffle brie Chervil-truffle butter ^{1/8/9}	33
Roasted romanesco VEGAN Organic carrots Red chicory Almond milk Dukkah ^{5/8/9/11}	28

ON THE CHARCOAL GRILL

with glazed beans, root vegetables Pommes Allumettes Sauce Bernaise ^{3/7/9/12}	
Charolais beef tenderloin 180g	48
Black Angus entrecôte 250g	45

ALLERGENS

Gluten containing grain 1 | shellfish and crustaceans 2 | egg 3 | fish 4 | nuts & peanuts 5 | soy 6 | milk or lactose 7 | legumes 8 | celery 9 | mustard | sesame 11 | sulfites 12 | lupins 13 | mollusk 14

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