

DINNER

Hors d'Oeuvres

3 or 6 natural oysters with Tabasco, shallot vinaigrette, and lemon	120 240	Caviar Prunier 30 g or 50 g of caviar with small blinis, shallots, crème fraîche, and chives	495 795
Oysters with gochujang and lime	50	Toasts aux anchois Salted anchovy fillets on toasted bread	75
Oysters with spicy passion fruit	50	Pata Negra Bellota Spanish Iberian ham on toasted bread with manchego	95
Oysters with pickled tomato	50	Croquettes Crispy croquettes with braised beef, potato, and truffle mayo	75
Fried oysters with tartar sauce	50		
Variation with 5 oysters	225	Tentacules de poulpe grillés Grilled squid with harissa and lemon	110

Formule du soir

Asperges blanches

White asparagus with hollandaise, smoked prawns, and chervil

Paulet rôti

Roast chicken with Madeira sauce, spring vegetables, and butter-fried potatoes

Tarte à la rhubarbe

Rhubarb tart with crème anglaise and toasted meringue

450

Wine menu 245 (one glass per course) incl. water



Entrées

Saint-Jacques poêlées Pan-seared scallops with blanquette with lovage and pickled tomato	135
Asperges blanches  White asparagus with hollandaise, smoked shrimp, and chervil	145
Steak Tartare Beef tartare with truffle, egg yolk, chives, lime, tarragon, cornichons, and tapioca	185
Carpaccio de boeuf Beef carpaccio with wild garlic, frisée, croutons, and seaweed vinaigrette	140
Salade César  Crispy salad with Caesar dressing, pickled onions, chicken, sea salt, and croutons	180
Escargots à la Bourguignonne 6 or 12 snails gratinéed in butter with garlic and parsley	120 190

Garnitures

Salade verte (small or large)  Green salad with mustard vinaigrette	35 65
Pommes frites with aioli	50
Pommes frites aux truffes French fries with truffle	145
Haricots verts  Green beans sautéed in butter with lemon, garlic, and panko	40
Bearnaise	45

Plats Principaux

Steak au Poivre 225 g beef tournedos with pepper sauce, green beans, potatoes	395
Steak frites 275 g ribeye steak with béarnaise sauce, French fries and salad	360
Paulet rôti Roast chicken with Madeira sauce, spring vegetables, and butter-fried potatoes	255
Culotte d'agneau grillée Pan-seared lamb rump with carrot, gastrique sauce, and parsley potatoes	265
Ravioli de Saint-Jacques  Ravioli with spinach and ricotta, served with seared scallops and blanquette with lovage	245
Moules marinières White wine-steamed mussels with lemon, garlic, shallots, and herbs	165
Cabillaud en croûte Fried cod with leek, blanquette sauce, chives, and parsley potatoes	265
<h2>Desserts & Fromages</h2>	
Crêpe Suzette Pancakes tossed in a sauce of Grand Marnier, orange, sugar, and almonds, served with vanilla ice cream	90
Profiteroles Cream puffs with vanilla ice cream and warm chocolate sauce	90
Tarte à la rhubarbe Rhubarb tart with crème anglaise and burntmeringue	90
Crème brûlée Vanilla cream with crispy caramel	90
Assiette de fromages Cheese platter with 3 or 5 cheeses, chutney, and crispbread	130 195