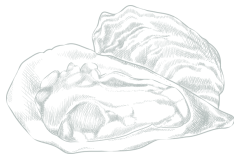


## Hors d'Oeuvres



Huîtres naturelles	120/240
3 or 6 natural oysters with Tabasco, shallot vinaigrette, and lemon	
Huîtres marines	55
Natural oysters with gochujang and lime	
Huîtres frites	55
Fried oysters with tartar sauce	
Variation with 3 oysters	145

Caviar Prunier	530/770
30 g or 50 g of caviar with small blinis, shallots, crème fraîche, and chives	
Toasts aux anchois	80
Salted anchovy fillets on toasted bread	
Pata Negra Bellota	110
Spanish Iberian ham with olive oil	
Croquettes	80
Crispy croquettes with braised beef, potato, and truffle mayo	
Tarte d'oignons	80
Caramelized onion tart with bacon and herb cream	
Salade verte	35
Green salad with mustard vinaigrette	
Pommes frites	50
with aioli	
Pommes frites aux truffes	145
French fries with truffle and sea salt	
Pain focaccia	30
Focaccia bread with herb butter	



## Carte du déjeuner

Soupe à l'oignon gratinée 130  
French onion soup with beef cheek and gratinéed cheese bread

Saumon mariné 135  
Cured salmon with fennel, mustard seeds, Dijon mayo, and fried capers

Poisson croustillant 140  
Crispy North Sea fish on rye bread with tartar sauce, caper berries, and lemon


Tartine aux crevettes 140  
Shrimp sandwich on toasted bread with salad, hand-peeled shrimp, and fried egg

Moules marinières 180  
White wine-steamed mussels with lemon, garlic, shallots, and herbs


Croque-monsieur 120  
Gratinated toast with ham, cheese, béchamel, and mustard


Croque-madame 130  
Gratinated toast with ham, cheese, béchamel, mustard, and fried egg

Steak Tartare 185  
Beef tartare with truffle, egg yolk, chives, lime, tarragon, cornichons, and tapioca

Vol-au-vent  165  
Tartelet with onion sauce, seared scallops, and kale

Escargots à la Bourguignonne 120/215  
6 or 12 snails sautéed in garlic butter and parsley

Salade César  195  
Crispy salad with Caesar dressing, pickled red onions, crispy chicken, sea salt, and croutons

Salade Lyonnaise  170  
Crispy salad with lardons, fried poached egg, croutons, and warm vinaigrette

"Pariserbøf" 230  
Minced beef patty fried on bread and served with capers, pickles, beetroot, shallots, horseradish, cress, and raw egg yolk

Burger brioché au fromage 230  
Dry-aged beef burger with onion compote, bacon, spicy mayo, cheddar, and French fries

## Desserts & Fromages

Crêpe Suzette 110  
Pancakes tossed in a sauce of Grand Marnier, orange, sugar, and almonds, served with vanilla ice cream

Profiteroles 90  
Cream puffs with vanilla ice cream and warm chocolate sauce

Baba au rhum 110  
Cake soaked in rum syrup, served with white chocolate cream

Crème brûlée 90  
Vanilla cream with crispy caramel

Assiette de fromages 130/195  
Cheese platter with 3 or 5 cheeses, chutney, and crispbread