

## ALL DAY LONG FROM 12 TO 22PM

### PENDING, TO SHARE OR TO START

<b>Iberico bellota ham</b> <i>24 months matured</i>	22.00
<b>Smoked salmon</b> <i>Scottish smoked salmon</i>	14.00
<b>Semi preserved foie gras</b> <i>Toats &amp; fig chutney</i>	18.50
<b>Pâté en croûte</b> <i>From « Maison Bobosse » in Lyon</i>	13.50
<b>Club sandwich</b> <i>French fries &amp; green salad</i>	16.80
<b>Artichoke &amp; hazelnut velouté</b>	13.00

### HOUSE SPECIALITIES

<b>Losbter salad</b> <i>With seasonal vegetables.</i>	32.00
<b>Filet of beef Wellington</b> <i>With panfried foie gras, shallots &amp; mushrooms</i>	35.00
<b>Classic beef tartare</b> <i>French fries &amp; green salad</i>	19.50
<b>Risotto à la truffe</b> <i>Truffled cream &amp; summer truffle</i>	24.00
<b>Beef tab</b> <i>Panfried with french fries &amp; green salad</i>	27.00
<b>Losbter ravioli</b> <i>With lobster bisque</i>	32.00

### DESSERTS & CHEESES

<b>Selection of ripened cheeses from Delphine</b>	11.00
<b>Rice pudding</b> <i>Homemade rice pudding, salted butter caramel</i>	9.00
<b>Rum baba to share</b> <i>Served with confit apples</i>	19.00

### CHILDREN MENU

<b>Chopped steak or fish fillet, french fries</b>	15.00
<b>Vanilla sunday</b>	

## CHIEF SUGGESTIONS FROM 12 TO 14 & FROM 19 TO 22

### STARTER, MAIN COURSE, DESERT • 48 €

#### STARTERS

<b>Octopus taco</b> <i>Pickled vegetables &amp; smoked ketchup</i>	16.00
<b>Gravlax Salmon</b> <i>Cold vegetables with citrus, yuzu mayonnaise</i>	15.50
<b>Soft boiled egg &amp; asparagus</b> <i>Tarragon cream &amp; smoked duck breast</i>	14.00

#### MAIN COURSES

<b>Wild shrimp</b> <i>Spelt risotto with saffron, chorizo &amp; piquillos peppers</i>	27.00
<b>Poultry supreme</b> <i>Spring vegetables, carrot mousseline, yellow wine &amp; morel sauce.</i>	28.00
<b>Scallop</b> <i>Potato galette, bimis, beurre blanc with smoked herring caviar.</i>	32.00

#### DESSERTS

<b>Pana cotta</b> <i>Vanilla, chocolate, pecan, &amp; cookies</i>	10.00
<b>Vacherin Passion / Pineapple</b> <i>Passion cream, pineapple and coriander brunoise, coconut biscuit</i>	11.00
<b>Oriental delight</b> <i>Pistachio crumble, bavarian orange blossom and rose cream, almond ice cream.</i>	11.00
<b>Organic sorbets</b> <i>Raspberry, lemon, mango, passion, stawberry( (2 flavours to choose from).</i>	8.50
<b>Café ou décafeiné gourmand</b>	10.00

#### FRESH FROM THE MARKET

<b>3 courses lunch menu</b> <i>Served from monday to friday</i>	23.50
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Please, let us know if you have any food allergies. Informations relating to the allergen content of our dishes is available in request.

**NETS PRICES ARE IN EUROS AND INCLUDE SERVICE**

« Maître restaurateur » since April 18th, 2014

