

Annette

LUNCH

Heirloom tomatoes, goat's curd	15€
Green bean salad, yellow peach, almonds	16€
Marinated sea bream, raspberry & tarragon	16€
Mimosa organic egg, watercress	10€
Melon & Franco Gulli Parma ham	16€
Croque Monsieur with Parisian ham, Comté cheese, black truffle	18€
Niçoise salad, confit tuna, raw vegetables	22€
Summer vegetables casserole, fresh herb-infused jus	24€
Golden pollack, yellow & green zucchini, basil	27€
Hand-cut beef tartare à la "Grande Brasserie"	24€
Coquillettes with ham, Comté cheese, black truffle	22€
French fries / green beans / mesclun salad	7€
DAILY SPECIAL	
From Monday to Friday at lunch	24€
Barthélémy cheese plate	16€
Crème brûlée with Madagascar vanilla bean	12€
Fresh Berries with your choice of cream or sugar	14€
Nicolas Berger chocolate mousse	14€
The famous chocolate éclair from Hugo & Victor	14€
Le Bac à Glace ice creams & sorbets	12€

All our meat is sourced from France / Allergen list available

Prices include taxes and service