

Annette

D I N N E R

Green asparagus from our regions, vinaigrette dressing v.	19€
Spring vegetable salad, delicately cooked, with poached egg v.	23€
Green peas cream soup, sheep milk cheese with savory herb v.	16€
Sea bream carpaccio marinated with citrus fruits	18€
Scottish smoked salmon, <i>Moulin du Couvent</i>	22€
Six Burgundy snails, <i>Maison de l'Escargot</i>	19€
Poultry and foie gras pâté en croûte, <i>Arnaud Nicolas</i>	24€
Foie gras from Les Landes, semi-cooked, dried fruit seasoning	26€
Einkorn wheat with asparagus and peas, herb seasoning v.	26€
Scallops Grenoble-style, mashed potatoes	34€
Pollock fillet with saffron-braised fennel, butter sauce	33€
Roasted free-range chicken supreme, tender baby carrots	29€
Coquillettes pasta with Paris ham, Comté cheese & black truffle	26€
Hand-cut beef tartare à la "Grande Brasserie"	26€
Spring lamb Navarin with potatoes, carrots, and peas	34€
Rib-eye steak with pepper sauce, French fries	37€
French fries / green beans / mesclun salad	7€
Cheese selection from <i>Maison Barthélémy</i>	16€
Crème brûlée with Madagascar vanilla bean	13€
Poached pear in red wine, cinnamon, star anise & vanilla ice cream	14€
Chocolate mousse by <i>Nicolas Berger</i>	14€
House-made flan by <i>Hugo & Victor</i>	11€
Ice creams & sorbets from <i>Le Bac à Glaces</i>	12€

All our meat is sourced from France / Allergen list available/ Prices include taxes and service / **v.** vegetarian dish

Follow us on Instagram: @annetterestaurant