

Annette

Crunchy radishes, parsley butter v.	11€
Deviled eggs with bottarga	13€
Marinated sea bream carpaccio, raspberry & tarragon	18€
Zucchini flowers stuffed Niçoise-style, sweet pepper coulis v.	18€
Smoked in-house duck breast, black cherry chutney & crushed pistachios	18€
Six Burgundy snails, from <i>Maison de l'Escargot</i>	19€
Watermelon & tomato salad, feta, fig oil, toasted pine nuts	17€
Ossetra caviar from <i>Kaviari</i> , blinis, shallot relish, chives & crème fraîche	120€
Niçoise salad with confit tuna & raw seasonal vegetables	26€
Summer salad with confit peppers, pistachios, cherries, basil & green beans v.	24€
Poached monkfish in its jus, confit peppers, capers & eggplant caviar	34€
Lobster ravioli, creamy bisque	38€
Roasted free-range chicken breast, jus & tender baby carrots	29€
Classic chicken Caesar salad with anchovies, capers, croutons & parmesan	26€
Hand-cut beef tartare "Grande Brasserie" style	26€
Grilled lamb chops, Zéphyr zucchini, sorrel cream	36€
Simmental beef filet, pepper sauce, French fries	37€
French fries / green beans / mesclun salad	7€
DISH OF THE DAY from Monday to Friday	25€
<i>Weekend family lunch (Saturday and Sunday)</i>	66€
<i>Roast free-range chicken with jus, French fries, and chocolate mousse to share</i>	
Cheese selection from <i>Maison Barthélémy</i>	16€
Dessert of the moment	12€
Crème brûlée with Madagascar vanilla bean	13€
Strawberries, marinated rhubarb, strawberry sorbet, Fontainebleau cream	14€
Chocolate mousse by <i>Nicolas Berger</i>	14€
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

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