

Annette

L' A P R È S - M I D I

Shrimp cocktail (x5), finger lime pearls & paprika mayo	19.
Oscietra caviar 30g, blinis & condiments	120.
Deviled eggs with bottarga	13.
Smoked beetroot carpaccio, fresh goat cheese, raspberry dressing v.	15.
Six Burgundy snails from <i>Maison de l'Escargot</i> , parsley butter	19.
Watermelon & tomato salad, feta, mint oil, toasted pine nuts v.	17.
Marinated bluefin tuna crudo, fresh figs, Carmine endive	21.
Niçoise salad with seasonal vegetables, quail eggs, green beans & olives	26.
Classic chicken Caesar salad with anchovies, capers, croutons & parmesan	26.
Focaccia sandwich with smoked salmon, raw vegetables & mesclun salad	24.
Croque-monsieur with Paris ham & Comté cheese	22.
Roasted free-range chicken breast, Paimpol beans, mushrooms & lardons	29.
Hand-cut beef tartare "Grande Brasserie" style*	26.
French fries / Green beans / Mesclun salad / Pilaf rice	7.
* Extra: <i>Oscietra Caviar Experience</i> 10 g	30.
Cheese selection from <i>Maison Barthélémy</i>	16.
Crème brûlée with Madagascar vanilla bean	13.
Chocolate mousse by <i>Nicolas Berger</i>	14.