

Annette

Shrimp cocktail (x5), finger lime pearls & paprika mayo*	19€
Oscietra caviar 30g, lemon crème fraîche, warm blinis	120€
Deviled eggs with bottarga	13€
Smoked beetroot carpaccio, fresh goat cheese, raspberry condiment v.	15€
Watermelon & tomato salad, feta, mint oil, toasted pine nuts v.	17€
Homemade tarama, sauce vierge, focaccia*	14€
Marinated bluefin tuna crudo, fresh figs, Carmine endives*	21€
Six Burgundy snails from <i>Maison de l'Escargot</i> , parsley butter	19€
Niçoise salad with confit tuna, quail eggs, green beans & olives	26€
Classic chicken Caesar salad with anchovies, capers, croutons & parmesan	26€
Pumpkin ravioli, hazelnut blossom, kale cream v.	24€
Rainbow trout fillet, pommes dauphine, confit lemon butter	30€
Roasted free-range chicken breast, green beans, mushrooms & lardons	29€
Traditional veal blanquette with pilaf rice	32€
Hand-cut beef tartare "Grande Brasserie" style*	26€
Iberian pluma, served medium, Paimpol beans, grape & mustard sauce	37€
Simmental beef filet, pepper sauce, French fries	37€
* Extra: <i>Oscietra Caviar Experience</i> 10 g	30€
French fries / Green beans / Mesclun salad / Pilaf rice	7€
DISH OF THE DAY from Monday to Friday at lunch	25€
Dessert of the day	12€
<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€
Crème brûlée with Madagascar vanilla bean	13€
Peach Melba, vanilla ice cream, raspberry coulis	14€
Chocolate mousse by <i>Nicolas Berger</i>	14€
Ice cream & sorbets by <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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