

Annette

L'APRÈS - MIDI

Shrimp cocktail (x5), finger lime pearls & paprika mayo	19.
Oscietra caviar 30g, blinis & condiments	120.
Deviled eggs, tangy cabbage salad v.	9.
Homemade traditional duck Foie Gras, apple chutney	21.
Six Burgundy snails from <i>Maison de l'Escargot</i> , parsley butter	19.
Leeks with honey and hazelnut vinaigrette v.	16.
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.
Free-range chicken supreme with parsley root, mushrooms, poulette sauce	29.
Hand-cut beef tartare "Grande Brasserie" style	26.
French fries / Green beans / Mesclun salad	7.
Cheese selection from <i>Maison Barthélémy</i> v.	16.
Crème brûlée with Madagascar vanilla bean v.	13.
Chocolate mousse by <i>Nicolas Berger</i> v.	14.
Deconstructed lemon and hazelnut meringue tart v.	13.
Soft honey madeleines with custard sauce v.	12.