

Annette

Shrimp cocktail (x5), finger lime pearls & paprika mayo	19€
Oscietra caviar 30g, lemon crème fraîche, warm blinis	95€
Homemade traditional duck Foie Gras, apple chutney	21€
Deviled eggs, tangy cabbage salad	9€
Leeks with honey and hazelnut vinaigrette v.	16€
Gratinated French onion soup	15€
Homemade tarama, sauce vierge, focaccia	14€
Scallop crudo with passion fruit and Carmine endives	21€
Six Burgundy snails from <i>Maison de l'Escargot</i> , parsley butter	19€
Classic chicken Caesar salad with anchovies, capers, croutons & parmesan	26€
Potato gnocchi with spinach and sage sauce, chestnuts, and lemon v.	26€
Macaroni with Paris ham, Comté cheese, and black truffle	30€
Scottish salmon with sorrel, pilaf rice	29€
Free-range chicken supreme with parsley root, mushrooms, poulette sauce	29€
Annette's pot-au-feu: beef, bone marrow, and tender vegetables	32€
Hand-cut beef tartare "Grande Brasserie" style	26€
Beef filet, pepper sauce, French fries	37€
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€
Weekend family lunch (Saturday and Sunday)	66€
<i>Roast free-range chicken with jus, French fries, and chocolate mousse to share</i>	
Trou Normand Pear and Calvados v.	16€
Cheese selection from <i>Maison Barthélémy</i> v.	16€
Crème brûlée with Madagascar vanilla bean v.	13€
Deconstructed lemon and hazelnuts meringue tart v.	13€
Chocolate mousse by <i>Nicolas Berger</i> v.	14€
Ice cream & sorbets by <i>Le Bac à Glaces</i> v.	12€
Soft honey madeleines with custard sauce v.	12€

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

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