

Annette

L'APRÈS - MIDI

Crispy Basil shrimps (x5) with soy mayonnaise	19.
Oscietra caviar 30g, blinis & condiments	95.
Crispy poached egg, celeriac remoulade v.	12.
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.
Homemade tarama, sauce vierge, focaccia	14.
Potato gnocchi with spinach and sage sauce, pine nuts, and lemon v.	26.
Classic chicken Caesar salad with anchovies, capers, croutons & parmesan	26.
Croque-monsieur with Paris ham & Comté cheese	22.
Free-range chicken supreme with carrots, peas, and tarragon jus	28.
Hand-cut beef tartare "Grande Brasserie" style	26.
French fries / Green beans / Mesclun salad / Pilaf rice / mashed potatoes	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.
Soft honey madeleines with custard sauce v.	12.