

# Annette

Crispy Basil shrimps (x5) with soy mayonnaise	19€
Oscietra caviar 30g, lemon crème fraîche, warm blinis	95€
Homemade traditional duck Foie Gras, apple chutney	21€
Crispy poached egg, celeriac remoulade <b>v.</b>	12€
Leeks with honey and hazelnut vinaigrette <b>v.</b>	16€
Gratinated French onion soup	15€
Homemade tarama, sauce vierge, focaccia	14€
White asparagus, preserved lemon, hollandaise sauce <b>v.</b>	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, pine nuts, and lemon <b>v.</b>	26€
Sole meunière with steamed potatoes	55€
Scottish salmon with sorrel, pilaf rice	29€
Free-range chicken supreme with carrots, peas, and tarragon jus	28€
Hand-cut sausage, mashed potatoes	22€
Hand-cut beef tartare "Grande Brasserie" style	26€
Beef filet, pepper sauce, French fries	38€
French fries / Green beans / Mesclun salad / Pilaf rice / Mashed potatoes	7€
<b>DISH OF THE DAY</b> from Monday to Friday at lunch	25€
Dessert of the day	12€
Weekend family lunch (Saturday and Sunday)	69€
<i>Roast free-range chicken with jus, French fries, and chocolate mousse to share</i>	
Trou Normand Pear and Calvados <b>v.</b>	16€
Cheese selection from <i>Maison Barthélémy</i> <b>v.</b>	16€
Baked apple with "fleur de lait" ice cream <b>v.</b>	14€
Crème brûlée with Madagascar vanilla bean <b>v.</b>	13€
Chocolate mousse by <i>Nicolas Berger</i> <b>v.</b>	14€
Ice cream & sorbets by <i>Le Bac à Glaces</i> <b>v.</b>	12€
Soft honey madeleines with custard sauce <b>v.</b>	12€

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

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