

# Annette

## L' A P R È S - M I D I

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| Crispy Basil shrimps (x5) with soy mayonnaise                            | 19. |
| Oscietra caviar 30g, blinis & condiments                                 | 95. |
| Austral shrimps carpaccio, avocado purée, Isigny cream                   | 21. |
| Crispy poached egg, celeriac remoulade <b>v.</b>                         | 13. |
| Six Burgundy snails from <i>Maison de l'Escargot</i> , parsley butter    | 19. |
| Chilled cucumber and mint gazpacho with Charentais melon <b>v.</b>       | 16. |
| Potato gnocchi, homemade tomato sauce, basil and parmesan <b>v.</b>      | 26. |
| Classic chicken Caesar salad with anchovies, capers, croutons & parmesan | 26. |
| Caprese salad with beefsteak tomato and buffalo mozzarella <b>v.</b>     | 22. |
| Croque-monsieur with Paris ham & Comté cheese                            | 22. |
| Free-range chicken supreme with green vegetables and basil jus           | 28. |
| Hand-cut beef tartare "Grande Brasserie" style                           | 26. |
| French fries / Green beans / Mesclun salad                               | 8.  |
| Cheese selection from <i>Maison Barthélémy</i> <b>v.</b>                 | 16. |
| Crème brûlée with Madagascar vanilla bean <b>v.</b>                      | 14. |
| Chocolate mousse by <i>Nicolas Berger</i> <b>v.</b>                      | 14. |
| Soft honey madeleines with custard sauce <b>v.</b>                       | 12. |