

Annette

Crispy basil shrimps (x5) with soy mayonnaise	19€
Oscietra caviar 30g, lemon crème fraîche, warm blinis	95€
Austral shrimps carpaccio, avocado purée, Isigny cream	21€
Marennes-Oléron Fine de Claire No. 3 oysters, served with shallot vinaigrette, lemon, rye bread and salted butter	23€
Fried Egg, mushrooms in a cream sauce, hazelnut and lemon v.	13€
Vitello Tonnato, capers, Taggiasca olives	19€
Citrus Green Bean Salad, hazelnuts and calamansi vinaigrette v.	16€
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, homemade tomato sauce, basil and parmesan v.	26€
Sole Meunière, mashed potatoes	59€
Grilled Octopus with verbena, black rice, and baby violet artichokes	30€
Roasted skate wing Grenobloise-style, mashed potatoes	29€
Free-range chicken supreme with green vegetables and basil jus	28€
Hand-cut beef tartare "Grande Brasserie" style, French fries	26€
Beef filet, pepper sauce, French fries	39€
French-style curry braised lamb shank with vadouvan, Paimpol coco beans	39€
French fries / Green beans / Mesclun salad / mashed potatoes	8€
DISH OF THE DAY from Monday to Friday at lunch	25€
Mussels marinière-style, French fries & 1 glass of Chardonnay every Tuesday	32€
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 v.	17€
Cheese selection from <i>Maison Barthélémy</i> v.	16€
Pavlova with red berries v.	14€
Crème brûlée with Madagascar vanilla bean v.	14€
Chocolate mousse by <i>Nicolas Berger</i> v.	14€
Ice cream & sorbets by <i>Le Bac à Glaces</i> v.	13€
Soft honey madeleines with custard sauce v.	12€