



BY BRUNO DOUCET



TO SHARE

HOMEMADE TARAMA - 26
Grilled cornbread

PARISIAN CROQUE-MONSIEUR - 28
Aged Comte and Paris ham, grilled baby gem lettuce,
touch of Calamansi vinegar

STARTERS

GREEN BEANS - 29
Flash-cooked green and butter beans, hazelnut vinaigrette
and black truffle, baby lettuce hearts, pearl onions
pickled in Banyuls vinegar

OUR CESAR
Iceberg lettuce with anchovy and Parmesan dressing,
tender chicken, capers and black olive relish
- Starter - 32
- Main Course - 44

SEA BASS - 36
Sea bass marinated with lemon and olive oil,
brown butter and salmon roe

NORWAY LOBSTER - 38
Norway lobster tartare, lightly tangy cream,
tomato and verbena jelly

PÂTÉ EN CROÛTE - 34
Challans duck, Landes yellow chicken,
South-West duck foie gras, pistachios

DUCK FOIE GRAS AND SMOKED EEL - 45
Pressed terrine of duck foie gras and smoked eel,
green apple condiment



FISHES

SKATE WING - 69
Large poached skate wing, herb-infused confit potatoes,
beurre blanc with 10g “Maison Revka” caviar

MEAGRE - 58
Roasted meagre fillet, Coco de Paimpol beans,
curried shellfish jus

BLUE LOBSTER - 92
Blue lobster risotto, lobster bisque and Espelette pepper



MEATS

SWEETBREADS - 78
Roasted veal sweetbread with semi-salted butter,
chanterelle mushrooms with Vin Jaune sauce, meat jus,
spring onions and mashed potatoes

PIGEON - 92
Foie gras-stuffed pigeon, roasted whole,
pencil leeks with butter,
poultry jus and tagetes flowers

LANDES YELLOW CHICKEN - 54
Roasted chicken supreme, ravioli filled with leg meat,
mushrooms, Albufera sauce and fresh herbs

200 g BEEF TENDERLOIN - 64
Pan-roasted beef tenderloin, crispy bread tuile, foie gras,
Bordelaise jus and mashed potatoes

LARGE SHARING DISHES

WHOLE LOCAL FISH - 1 kg - 180
Grilled catch of the day, beurre blanc sauce,
mashed potatoes, and baby spinach salad

OUR BUTCHERS' SELECTION - 180
Pan-roasted prime cut of meat, creamy mashed potatoes,
and a baby spinach salad.

SIDES

MASHED POTATOES - 14
SAUTEED MUSHROOMS - 18
BUTTER ROASTED LEEKS - 16
COCO DE PAIMPOL BEANS - 16
BABY SPINACH SALAD - 16

DESSERTS

LE GRAND VÉFOUR GIANT PROFITEROLE - 20
Large choux pastry with craquelin, vanilla ice cream,
Chantilly cream, caramelized hazelnuts and chocolate sauce

**WARM GUANAJA CHOCOLATE MOUSSE,
VANILLA ICE CREAM - 22**
Guanaja chocolate mousse with a generous quenelle of vanilla
ice cream, served warm and melting with cold ice cream

RUM BABA - 22
Seasonal fruits, vanilla whipped cream
and caramelized pecan nuts

COFFEE TART, CARAMELIZED ALMONDS - 22
Sweet shortcrust pastry, coffee sponge, indulgent coffee cream
and caramelized almonds

CITRUS SHORTBREAD - 20
Lemon cremeux, candied lemon,
kumquat and black sesame

PARIS-BREST - 20
Silky homemade praline cream

ICE CREAMS & SORBETS (2 scoops of your choice) - 16
Vanilla, chocolate, coffee, raspberry, lemon, strawberry

