

100%

STARTERS

PARISIAN	22 €
Pumpkin "velouté" and crisp bacon	
CLASSIC	23 €
Poached egg, curled endive with lardoons	
NOBLE	80 €
Smoked Balik salmon, dill cream and blinis	
MEURICE	32 €
Club sandwich	
PLEASURE	37 €
Langoustine in "ravioli" pasta with thyme butter	
TERROIR	38 €
Duck foie gras terrine and quince chutney	

MAINS

INDIAN	30 €
Stewed lamb in a curry sauce Madras-style	
SEA	36 €
Linguine with shellfish	
TRADITIONAL	42 €
Free range chicken fricassee with mushrooms	
VEGETARIAN	26 €
Seasonal vegetables "en papillote"	
PARISIAN	26 €
Ham and mashed potatoes	
LYONNAISE	38 €
Pan-fried calf's liver	

DESSERTS

MILDNESS	14 €
Fresh cream cheese souffléed tart	
TRADITION	14 €
Raspberry and blueberry shortbread	
SUN	14 €
Floating island with bourbon vanilla	
CHOCOLATE	14 €
Tonka chocolate "religieuse" pastry	
SOUTH	14 €
Tropezian tart	
CARAMEL	14 €
Salted butter caramel ice cream	

Origin of our meats
 * From France
 ** From the U.S.A

Without

STARTERS

TABOO	580 €
Royal oscietra caviar and its condiments (50 gr)	
LIPID	36 €
Gingered beef stock with miso	
BREAD	36 €
Sautéed beef sandwich and crunchy salad	
HUNGER	20 €
"Quiche lorraine" and early salad shoots	
BONE	56 €
Ibérico de Bellota ham, tomato and basil on bread	
COOKING	32 €
Sea bream ceviche and its condiments	

MAINS

PASTA	45 €
Red mullet "à la plancha", vegetable tagliatelles	
LIMIT	97 €
Maine's lobster and truffled pasta shells	
CHEF	38 €
Hamburger* and homemade French fries	
SCALE	52 €
Sea scallops, chopped mushrooms sautéed in butter	
COMPLEX	58 €
Entrecôte Black Angus** "à la plancha", lemon parsley butter	
FAT	67 €
Slices of sole fillet, shellfish and steamed vegetables	

DESSERTS

CHIBOUST	14 €
Saint Honoré	
WHIM	14 €
Old rum baba	
HESITATION	14 €
Lemon meringue tart	
RESTRAINT	14 €
Chocolate caramel creamy tart	
SCRUPLE	14 €
Pralin hazelnut cake	
AMBIGUITY	14 €
Roasted pear tart and cinnamon chiboust cream	