

100%

Cheeky

STARTERS

Smoked Balik salmon, dilled cream and hot blinis	80 €
Home-made duck foie gras terrine, country toast	32 €
Pig's snout salad, "pauvre homme" dressing	18 €
Pressed chuck of beef* and duck foie gras flavoured with pinot noir, fresh garden salad	37 €
Marinated Baltic herring, warm potatoes in an oil dressing	25 €
Royal Oscetra caviar and condiments	560 €

MAINS

Elbow macaroni with black truffle	58 €
Black Angus** beef ribsteak, lemon parsley butter, home-made fries	50 €
The traditional club sandwich	25 €
Browned scallops, green lentils from the Puy region, flavoured with saté	40 €
Preserved shoulder of milk-fed pyreneese lamb, mashed potato flavoured with chorizo	38 €
Hamburger* and home-made fries	36 €

DESSERTS

Mont blanc with candied chestnuts	12 €
Lemon meringue tart	12 €
Coffee and chocolate religieuse	12 €
Large caramel ice-cream, amarena cherries and caramelized hazelnuts	12 €
Tender chocolate fondant tart	12 €

MONDAY

<i>Chicken on the spit, French beans</i>	36 €
--	------

TUESDAY

<i>Risotto in ink sauce, Sautéed squid with parsley and garlic</i>	34€
--	-----

WEDNESDAY

<i>Ox cheek braised, Potato purée</i>	32 €
---	------

THURSDAY

<i>Osso-bucco, Buttered tagliatelle</i>	36 €
---	------

FRIDAY

<i>Grenoble-style skate, Steamed potatoes</i>	38 €
---	------

SATURDAY

<i>Mussels and fries</i>	33€
--------------------------	-----

SUNDAY

<i>Duck Parmentier</i>	31 €
------------------------	------

Provenance de nos viandes

* origine France

**origine Etats-Unis

Without Guilt

MONDAY

*Crayfish in an aromatic broth
flavoured with Chardonnay* 43 €

TUESDAY

Beef in a seaweed broth,
flavoured with citronella* 39 €

WEDNESDAY

*John Dory à la plancha,
broccoli mash with citrus fruits* 43 €

THURSDAY

*Pollack « en papillote »,
courgettes with dates and lemon preserve* 30 €

FRIDAY

*Lamb cutlets with thyme flower,
french beans* 30 €

SATURDAY

*Filleted breast of Guinea fowl
with green asparagus and parmesan* 38 €

SUNDAY

*Gilt-head bream with its crunchy skin,
wild rice with citrus fruits* 39 €

STARTERS

Hen's egg,
delicate jelly with mangetout and sprouted seeds 15 €

Parisian vegetable soup 17 €

Hearty fresh salad, truffle dressing 36 €

Scallop Carpaccio, crunchy fennel salad with aniseed 35 €

Shrimp broth flavoured with citronella,
delicate garnish 38 €

Tapenade with anchovies, capers
and crunchy vegetables 19 €

MAINS

Thin fillets of sole steamed in green tea,
vegetable pearls 62 €

Free-range chicken breast breaded in Thai herbs,
pack-choï cabbage 34 €

Cod fish in an aromatic Chardonnay vegetable stock 40 €

Thick medallion of milk-fed veal,
vegetable tagliatelle with Basil 52 €

Grilled fillet of bass,
artichoke fricassee with olives and rocket salad 43 €

Vegetable and salad casserole 25 €

DESSERTS

Vanilla Yoghurt and wild strawberries 12 €

Mango floating island flavoured with lime 12 €

Coconut Tapioca,
banana and Granny Smith apple with citronella 12 €

« T 'arrive encore en retard » (You're late again) 12 €

My Sweet Flowerbomb,
by VIKTOR®ROLF and Yannick Alléno 17 €

Net prices- Service included

License to use the brand names "Dalí" and "Salvador Dalí" has been granted by the Fundació Gala-Salvador Dalí, Figueres, Spain

Restaurant open daily from 7 am. to 11pm