



Menu Carte

Starter & main course 42€

Starter & main course & dessert 49€

Starters

SALMON, OYSTER AND SEABASS TARTARE SEASONED WITH GINGER AND LEMON 23€

CREAM OF JERUSALEM ARTICHOKE, DICED FOIE GRAS AND HAZELNUT OIL 17€

MARINATED SCALLOPS WITH LIME AND LOVAGE 24€*

YOUNG WARM LEEK WITH A HERB VINAIGRETTE AND RAVIGOTE SAUCE 17€

ROMAINE SALAD, CRAB, AVOCADO AND GRAPEFRUIT 22€*

CAMUS ARTICHOKE, SEARED FOIE GRAS, PORT WINE SAUCE AND CAPERS 26€*

« MAMIE CONSTANT'S » DEVILED EGGS 16€

Mains

VEAL STEW, SPRING ONIONS AND BASMATI RICE 32€

VEGETABLE STEW COOKED IN STOCK WITH LEMONGRASS 22€

BEEF TENDERLOIN WITH SAUTÉED GREY SHALLOTS AND "POMMES PONT-NEUF" 37€*

SALTED BUTTERED ROASTED SCALLOPS, ENDIVE CARAMELIZED IN BITTER ORANGE SAUCE 32€

SPIT-ROASTED YELLOW CHICKEN WITH HERB BUTTER AND MASHED POTATOES 30€*

TENDER COD WITH SAINT FLOUR LENTIL STEW AND A SPRING ONION CONDIMENT 29€

LANGOUSTINE RAVIOLI, ARTICHOKE PURÉE AND SHELLFISH COULIS 32€*

DISH OF THE DAY 34€

Desserts

TATIN APPLE TART, FARMER'S SOUR CREAM 14€

EXOTIC FRUIT PAVLOVA WITH COCONUT SORBET 14€

CRISP VANILLA SHORTBREAD, LEMON CURD AND MERINGUE 14€

CHRISTIAN CONSTANT'S FAMOUS CHOCOLAT TART 14€

PRETTY ILE FLOTTANTE WITH CARAMEL AND FLAKED ALMONDS 14€

TRADITIONAL PARIS BREST 14€

REGIONAL CHEESE SELECTION 20€*

* 4 EUROS SUPPLEMENT IN THE MENU

ALL OUR FRUITS AND VEGETABLES ARE PRODUCED BY ORGANIC FARMS.
ALL OUR MEATS ARE BORN, RAISED, KILLED AND BUTCHERED IN FRANCE