


LES CLASSIQUES

SMOKED AND MARINATED SCOTTISH SALMON, “Tzatziki”-style sauce	35
PLAIN PRESERVED LANDES FOIE GRAS	43
OSCETRA CAVIAR « Sélection Hôtel de Paris » (50g), tangy cream and blinis	246
GRILLED DUCK FOIE GRAS, pear, grapes, gourd, chestnuts, and beetroot with a glass of Château Coutet “Cuvée Madame ‘86”	92
 IN A COOKPOT : BRITTANY LOBSTER, artichokes and Casarecce pasta	98
MIXED SALAD LEAVES AND BITTER SALAD, artichokes and Parmigiano Reggiano shavings	28

LA TRUFFE NOIRE

RISOTTO WITH BLACK TRUFFLES	48
POTATO GNOCCHI, tender rabbit shoulder	50
BROWNED SCALLOPS, chicory and black truffles	72
VEAL SWEETBREADS studded with black truffles, salsify “meunière”	72

Net prices in Euros - Taxes & Service included

LA GRILLADE

LINE-FISHED BASS for two, or GILT-HEAD BREEM, "Riviera" seasoning	(p.p.)	65
BLACK ANGUS RIB FROM KANSAS for two or BEEF FILLET FROM FRANCE, Foyot sauce	(p.p.)	55

LA BROCHE

SPRING CHICKEN AROMATED WITH HERBS, « devilled » sauce		45
RACK OF LAMB in summer savory herb crust		55
DUCKLING ON THE SPIT with its juice		53
BRESSE YOUNG PIGEON, potatoes purée, red wine sauce		53

MAIS AUSSI

"DOLCE FORTE" LOCALY FISHED SOLE, swiss chards from Nice		63
SLICED COASTAL TURBOT, shellfish with watercress and spinach sauce		65
PAN-SAUTÉED VEAL CHOP, bacon, onions, mushrooms, potatoes and carrots		58

VOTRE GARNITURE AU CHOIX

POTATOES	Purée French fries or Souffléed	VEGETABLES	Bundled Grilled French beans with butter Spinach leaves
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each additional side dish 11€

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