

DESSERT

Tarte Fine aux Pommes (V)	48
<i>vanilla ice cream</i>	
Fondant au Chocolat (V) (N)	58
<i>hazelnut ice cream</i>	
Exotic (V) (N)	55
<i>passion fruit sorbet, coconut crumble</i>	
Red Fruit Pavlova (V) (N)	54
<i>yogurt ice cream</i>	
Croquant Dulce de Leche (V)	48
<i>caramelized popcorn ice cream</i>	
Ile Flotante (N) (GF)	50
<i>caramel, almonds</i>	
Ice Cream & Sorbet	25
Cheese Platter (N)	120

APPETIZER

Classic Gougères (V)	35
<i>comté cheese</i>	
Tapenade	32
<i>parmesan sticks</i>	
Botarga Tarama	40
<i>blinis maison</i>	

BUSINESS LUNCH

12pm-3pm

Starter/Main/Dessert	125
Starter/Main	110
Main/Dessert	100

Pair your business lunch with selected beverages

Wine	35
Prosecco	55
Chia Lemonade	45
<i>chia seeds, fresh lemon, simple syrup, soda water</i>	
Acai & Coconut Mojito	45
<i>acai berries, coconut, fresh mint, fresh lime, soda water</i>	

Starter*choice of one***Seasonal Soup (GF)***cauliflower soup, bottarga***Seabream Tartare (GF)***green chili dressing, basil oil, coriander***Asparagus Mimosa***modern mayonnaise, mustard, eggs***Main***choice of one***Roast Beef (GF)***beef jus, pomme purée***Saumon à L'oseille (GF)***sorrel hollandaise, spinach***Spiced Rigatoni***manchego cheese, chili***Dessert***choice of one***Tart of the Day (N)****Eugène Profiterole***cacao tuile, chocolate sauce*

*available on business days only, excluding public holidays

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STARTER

Oysters Gillardeau no5 (GF)	30
<i>lemon, vinegar shallot</i>	
Vanilla Tomato Tartare (V)	55
<i>tomato gazpacho, lime</i>	
Burrata (V)	85
<i>cherry tomato, basil</i>	
Sliced Seabream	82
<i>sweet lime, coriander, chili</i>	
Salmon Tartare	80
<i>buckwheat, crème fraîche, escabèche</i>	
Foie Gras Terrine	145
<i>Chutney date, rustic bread</i>	
Veal & Tuna Tartare	92
<i>veal, tuna, capers, rocket leaves</i>	
Wagyu Beef Carpaccio (N)	72
<i>pesto, cecina, croûtons, parmesan</i>	
Crispy Calamari (S)	82
<i>remoulade sauce</i>	
Pizzetta of Taleggio Cheese (V) (N)	70
<i>caramelized onion, quince paste, pine nuts</i>	
Veal Bone Marrow	105
<i>bun, mustard</i>	
Truffle Pizzetta (V)	100
<i>provolone cheese, mozzarella</i>	
Caviar	
Beluga (30g)	1680
Oscietra (30g)	568

SALAD

Niçoise (GF)	90
<i>olive, anchovies, tuna</i>	
Quinoa (GF) (V)	60
<i>avocado, exotic fruit, kale</i>	
Smoked Bean Salad (GF)	85
<i>foie gras, smoked duck, dry fig</i>	
Beetroot & Smoked Feta (GF) (V) (N)	52
<i>pistachio, raspberry</i>	
Avocado Caesar	62
<i>anchovies, soft boiled egg</i>	
Truffle Artichoke Spinach (V)	120
<i>parmesan</i>	

FISH & SEAFOOD

Seabream à la Plancha (GF)	138
<i>Mediterranean vegetables, vierge sauce</i>	
Crunchy Seabass	132
<i>laban, salicornia, buckwheat</i>	
Baked Salmon	135
<i>puff pastry, mustard sauce</i>	
Dover Sole Meunière	475
<i>capers, lemon, parsley</i>	
Bar en Croûte De Sel	750
<i>selection of sauces</i>	

PASTA, RISOTTO & VEGETARIAN

gluten free pasta available on request

Spinach & Ricotta Ravioli (V) (N)	125
<i>pesto, sage, pine nuts</i>	
Risotto Provencale (V) (GF)	115
<i>burrata, tomato jam, olives, basil</i>	
Crozets à la Truffe	135
<i>veal ham, beaufort, truffle</i>	
Lobster Pasta (S)	235
<i>oregano, garlic oil</i>	
Safran Risotto Ossobuco	145
<i>veal, pea cress, parmesan cheese</i>	

MEAT & POULTRY

Cordon Bleu Deluxe	170
<i>veal ham, comté cheese, fresh truffle</i>	
Grilled Lamb Chops (GF)	195
<i>spiced red pepper, green olive, zaatar</i>	
Roasted Whole Baby Chicken (GF)	155
<i>baby potatoes, mushroom</i>	
Beef Tartare (GF)	145
<i>capers, parsley, shallot</i>	
Bavette à l'échalote (GF) (A)	160
<i>caramelized onions in red wine</i>	
Grilled Beef Tenderloin (GF) (N)	295
<i>sauce entrecôte</i>	
Côte de Veau à la Normande (GF)	260
<i>mushroom sauce</i>	
Striploin (N) (GF)	310
<i>sauce entrecôte</i>	
Côte de Boeuf (N) (GF)	1050
<i>béarnaise sauce, confit garlic</i>	

SIDE

Frites Maison (GF) (V)	32
Sautéed French Beans (GF) (V)	35
Pomme Purée (GF) (V)	38
Ratatouille (GF) (V)	30
Green Salad (GF) (V)	30
Steamed Rice (GF) (V)	20