



CHAMPAGNES



	12CL	75CL
Perrier-Jouët Grand Brut	€18	€85
Perrier-Jouët Blason Rosé	€19	€95
Perrier-Jouët Blanc de Blancs	€26	€120
Perrier-Jouët Belle Epoque 2011		€248
Perrier-Jouët Belle Epoque Rosé 2006		€500
Perrier-Jouët Belle Epoque Blanc de Blancs 2004		€620

COCKTAILS

CHIVAS COLLIN'S

Chivas, fresh lemon juice, sugar cane syrup, soda

LILLET TONIC AGRUMES

Lillet of your choice, tonic, citrus slices

ABSOLUT LIME

Absolut vodka, fresh lime juice, lemonade

APÉRITIFS

	12CL	4CL
Lillet selection White, Rosé.....		€12
Ricard.....	€17	€12
Chivas 12 years.....		€14
Jameson Black Barrel	€17	€14
Four Roses Single Barrel.....		€14
The Glenlivet Founder's Reserve.....	€17	€14

TODAY'S SPECIAL

FOR LUNCH
FROM MONDAY TO FRIDAY

Suggestion

MEAT
OR
FISH

€29

Suggestion

MEAT OR FISH
+
DESSERT OF THE DAY
+
COFFEE

€44

FALL INSTANT

EVERYDAY

GLASS OF PERRIER-JOUËT GRAND BRUT (12CL)

STARTER

MAIN COURSE

DESSERT

€72

SOUP TIME

0,5L

BUTTERNUT CREAM SOUP,

with sand-grown carrots, sailor's dry sausage and pumpkin seeds

CREAM OF LEEK SOUP,

with mature Comté cheese shavings and smoked salmon 

SEASONAL MUSHROOM CREAM SOUP,

with chestnuts shavings, granola and flax seeds 

€19

STARTERS

LIME-MARINATED SCALLOPS

apple confit with cardamom.....€21

ORGANIC MIMOSA EGGS

red cabbage and citrus mayonnaise.....€18

DUCK FOIE GRAS WITH PURPLE FIGS

quince vinegar and muscat grapes.....€21

EMBER-GRILLED OCTOPUS

avocado mash, Bellota chorizo and virgin sauce.....€22

SEASIDE

STEAMED SALMON WITH COCONUT OIL

oven-grilled endives topped with Savoie cheese.....€29

ROASTED SCALLOPS

leek confit and saffron butter sauce.....€34

OVEN-BAKED COD

boulangère potatoes with shellfish.....€31

SEASONAL FISH POKE BOWL

chestnuts, pumpkin purée, mushrooms, lamb's lettuce and bulgur.....€30

INLAND

VEAL BLANQUETTE

flavoured with black truffle and venere rice.....€30

PORK VARIATIONS

tenderloin, belly, truffle flavoured white pudding with cooked carrots.....€29

CUT OF « OR ROUGE » BEEF

winter vegetables tempura and home made béarnaise sauce.....€36

THYME-ROASTED « ORGANIC » POULTRY SUPREME

cider mustard potatoes mousseline.....€32

VEGETERIAN SELECTION

LETTUCE HEART

avocado, grapefruit, lemon and olive oil.....€17

SELECTION OF SIDE DISHES

.....€24

SEASONAL FRUITS IN AN AROMATIC BROTH 

.....€14

THE ESSENTIALS

TRADITIONAL GROUND STEAK CHEESEBURGER OF THE MOMENT

classic or parmesan fries and baby leaf salad.....€29

HOUSE-SEASONED STEAK TARTARE

lettuce heart and chive cream with classic or parmesan fries.....€29

DESSERTS

FÈS ALMOND SOFT CAKE

roasted apples and melted caramel with Tahitian vanilla

TAJINE-STYLE PEAR

yoghurt cream and dried fruits nougatine.....€14

MANJARI CHOCOLATE SUPREME

crunchy meringue and Piemont hazelnuts core.....€14

SELECTION BY FLORENCE LESAGE

pastry of the day

.....€14





WINES

WHITE

	12CL.	75CL.
SUD-OUEST :		
IGP Côtes de Gascogne, Domaine de Miselle « Soleil d'Automne »	10€	39€
ITALIE :		
Pinot Grigio, Contessa Givanna Mancini	10€	39€
VALLÉE DU RHÔNE :		
AOC Cairanne, Domaine Pierre Vidal		42€
LANGUEDOC :		
IGP Val de Montferrand, Clos des Augustins « Les Bambins »		44€
AOP Limoux, Domaine de l'Aigle, Chardonnay	12€	54€
VALLÉE DE LA LOIRE :		
AOC Sancerre, Domaine Dauny « Les Caillottes »	13€	62€
BOURGOGNE :		
AOC Mâcon Villages, Domaine des Teppes de Chatenay		59€
AOC Chablis, Domaine du Colombier	15€	66€

RED

	12CL.	75CL.
VALLÉE DE LA LOIRE :		
AOC Saint Nicolas de Bourgueil, Domaine Lorieux, « Expression »	11€	44€
AOC Sancerre, Domaine Dauny « Pynoz »		62€
VALLÉE DU RHÔNE :		
AOC Côtes du Rhône, Domaine La Ligière « Les Costebelles »		39€
AOC Vacqueyras, Domaine La Monardière « Les Deux Monardes »	14€	64€
LANGUEDOC :		
AOC Pic Saint Loup, Clos des Augustins « Les Bambins »		47€
IGP Haute Vallée de l'Aude, Domaine de l'Aigle, Pinot Noir	12€	54€
BEAUJOLAIS :		
AOC Morgon Charmes, Domaine de Thullon		45€
AOC Beaujolais Villages, Domaine Jean Bererd « Madone »		49€
BORDEAUX :		
AOC Bordeaux, Château Suau		42€
AOC Cru Bourgeois Exceptionnel du Médoc, Château Les Ormes Sorbet	15€	86€
AOC Saint Emilion Grand Cru, Château d'Arcole		92€
BOURGOGNE :		
AOC Chorey Les Beaunes, Domaine Maillard		84€

ROSÉ

	12CL.	75CL.
LANGUEDOC :		
AOP Malepère, Château la Soujeole	12€	49€

SOFT DRINKS

MINERAL WATERS

Evian (75cl.).....	€9
Badoit (75cl.).....	€9
Perrier (33cl.).....	€9

SODAS	€10
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HOT DRINKS

Espresso, Decaffeinated.....	€7
Americano.....	€8
Cappuccino, Latte.....	€9
Tea, Herbal tea	€9



Alcohol abuse is dangerous for ones health, to consume with moderation.

Net prices in euros, taxes and service included. We don't accept cheques (article L112-8 of the monetary and financial code).

 Indicates a SuperfoodRx™ dish. SuperFoodRx powerfully pairs together whole foods to boost nutritional composition and flavors