

STARTERS

Heirloom tiny tomatoes salad, burrata, basil 	29
Niçoise style salad - with or without anchovies	48
Caesar salad - <i>with or without</i> bacon	34
<i>With free-range chicken</i>	45
<i>With fried chicken</i>	49
<i>With blue lobster</i>	72
French onion soup with Comté	31
Confit duck foie gras, red berries, marigold	39
Smoked salmon, blinis, cream, lemon	35
Caviar Kristal Gold by Maison Kaviari supplement (10g)	70
 Caviar Beluga by Maison Kaviari (30g), condiments, blinis	170
Caviar Kristal Gold by Maison Kaviari (30g), condiments, blinis	390

SNACKING

Smash burger, French fries	49
Comté and Prince de Paris ham croque-monsieur	45
Chicken club sandwich, French fries - <i>with or without</i> bacon	49
French omelet, salad 	35
Sandwich baguette, ham, Comté	35

 Gluten-free dishes
 Vegetarian dishes

MAIN COURSES

Courgette risotto, smoked mozzarella, basil  	42
Coquillettes, Comté - <i>with or without</i> ham 	36
Fish and chips, tartar sauce	49
Penne alla bolognese	47
Pan-seared catch of the day, virgin sauce 	68
Roasted Culoiselle free-range chicken 	67
Seared sirloin flap, potato purée with jus, peppercorn sauce 	55
Seared lamb chops, cooking jus	58
Grilled blue lobster, confit tomato, garlic, ginger	109

SIDE DISHES

Mixed salad  	12
Quick-sauteed spinach leaves, with butter or steamed  	12
Seasonal vegetables, sautéed or steamed  	12
Potatoes, French fries or mashed  	12
Basmati rice  	12

CHEESES & DESSERTS

Selection of matured cheeses 	29
Peach 	28
Macadamia	28
Mango 	28
Fresh fruit plate  	28
Vanilla 'Crème brûlée'	22
Cedric Grolet's sculpted fruits assortment - <i>three pieces</i>	35

Clémentine Bouchon, Amaury Bouhours, Cedric Grolet and their teams

THE PRICE IS IN EUROS INCLUDING VAT AND A 5% EMPLOYEE CONTRIBUTION
 ALL MEAT IS SOURCED FROM FRANCE AND CURED MEAT FROM SPAIN. ALLERGY INFORMATION IS
 AVAILABLE UPON REQUEST.