



STARTERS

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|---|-----|
| Niçoise salad | 44 |
| Seared large shrimp & avocado salad, cocktail sauce | 52 |
| Soft onion soup lightly gratinated with 34 month Comté | 36 |
| Soft onion soup and black truffle (5g) lightly gratinated with 34 month Comté | 69 |
| 'Culoiselle' chicken Caesar salad | 46 |
| Blue lobster salad, truffle vinaigrette | 78 |
| Confit duck foie gras, farmhouse bread, quince and pear relish | 46 |
| Smoked salmon, blinis, cream, lemon | 38 |
| Lobster roll our way | 107 |
| Kaviar Kristal Gold caviar (30g) | 155 |

SNACKING

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| Cheeseburger, french fries | 48 |
| Comté & Prince de Paris ham croque-monsieur, salad | 48 |
| 'Culoiselle' chicken club sandwich, french fries <i>with or without</i> bacon | 52 |
| Omelette from Mr T, salad | 28 |
| Fish & chips, tartar sauce | 44 |
| Lobster roll our way | 107 |



MAIN COURSES

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|--|-----|
| Risotto with seasonal mushrooms and sheep's milk cheese | 45 |
| <i>Black Truffle supplement (10g)</i> | 65 |
| Milanese-style 'Grain de soie' veal escalope | 52 |
| Grilled blue lobster, tarragon butter | 136 |
| Pan-seared catch of the day, virgin sauce | 52 |
| Sole meunière | 118 |
| Roasted 'Culoiselle' free-range chicken | 42 |
| Seared beef tenderloin, béarnaise sauce | 66 |
| Seared lamb chops, cooking jus | 52 |
| Penne alla Bolognese | 42 |
| Coquillettes pasta, 34 month aged Comté cheese and black truffle | 75 |

SIDE DISHES

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|---|----|
| Mixed salad | 14 |
| <i>Quick-sautéed spinach leaves, with butter or steamed</i> | 14 |
| Seasonal vegetables, sautéed or steamed | 14 |
| Potatoes, french fries or mashed | 14 |
| Basmati rice | 14 |

CHEESES
& DESSERTS

| | |
|------------------------------|----|
| Selection of matured cheeses | 28 |
| Yuzu | 28 |
| Passion Fruit | 28 |
| Mango | 28 |
| Hazelnut | 28 |
| Peanut | 28 |
| Paris Brest Hazelnut | 22 |

BAR
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