

STARTERS

Niçoise salad	42
Seared large shrimp & avocado salad, cocktail sauce	48
Soft onion soup lightly gratinated with 34 month Comté	32
'Culoiselle' chicken Caesar salad	44
Blue lobster salad, truffle vinaigrette	75
Cofit duck foie gras, farmhouse bread, pear and black cardamom chutney	42
Smoked salmon, blinis, cream, lemon	36
Kaviari Kristal Gold caviar (30g)	145
Kaviari Beluga caviar (30g)	380

SNACKING

Cheeseburger, french fries	44
Comté & Prince de Paris ham croque-monsieur, salad	45
228 sandwich, salad	48
'Culoiselle' chicken club sandwich, french fries	48
Omelette from Mr T, salad	26
Tomato, burrata, rocket pesto pizza	38
Fish & chips, tartar sauce	38
Bolognese-style spaghetti	38

MAIN COURSES

Seasonal mushroom risotto	40
<i>Black truffle supplement (10g)</i>	60
Grilled blue lobster, tarragon butter	130
Pan-seared catch of the day, beurre blanc	48
Sole meunière	112
Milanese-style 'Grain de soie' veal escalope	40
Roasted 'Culoiselle' free-range chicken	40
Seared beef tenderloin, béarnaise sauce	62
Seared lamb chops, cooking jus	48

SIDE DISHES

Mixed salad	12
Sautéed spinach, 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	25
Green Lime	26
Pecan Nut	26
Red Apple	26
Tonka Bean	26
Passion Fruit	26
Pecan Big Brest	26

Amaury Bouhours, Cédric Grolet and their teams

NET PRICES ARE IN EUROS, INCLUDING VAT AND EXCLUDING 5% EMPLOYEE BENEFIT CHARGE.
ALL MEAT IS SOURCED FROM FRANCE / ALLERGY INFORMATION IS AVAILABLE UPON REQUEST.

BAR
228