

MENU

AUTHENTIC | GROUNDED | FRENCH

SIGNATURE

IMPERIAL OSSETRA CAVIAR

1/3/4/7

Served at your table with brioche toast & crème fraîche

10g | 38

HAND-CUT BEEF TENDERLOIN TARTARE

4/10

marinated in the traditional style & prepared at your table

Served with toasted sourdough bread

110g | 33

All prices are in euros and include VAT. Please note that our dishes may contain allergens. For further information or assistance, please contact your catering manager or the service team.

STARTERS

Green Salad Cucumber Apple Seeds Yogurt Lime Dressing ^{1/3/4/7/9/10}	16
Tomato "Vartar"	
Heirloom Tomatoes St. Maure Goat Cheese Olives Capers Croutons ^{1/7}	22
Salmon Carpaccio Label Rouge Sea Asparagus Avocado Ikura Kaviar Lemon ^{7/10}	24
Foie Gras Torchon Green Salad Raspberries Pistacchio Brioche Toast ^{1/3/5/7}	32
Soup du Jour	14

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MAINS

Corn-fed Chicken Suprême	
Sweet Pea Chanterelle Risotto Affila Cress Vin Jaune ^{7/9/12}	32
Royal Sea Bream Fillet	
Chives mashed potatoes Fennel Artichokes à la Barigoule ^{1/2/4/7/9}	34
Shoulder of Lamb Potato Gratin Bean Ragout Natural Jus ^{1/9/10}	35
Beef Tenderloin Medaillon “Au Poivre”	
Glazed Vegetables French Fries Pepper Sauce ^{3/7/9/12}	42
Grilled Entrecôte 250g Market Vegetables French Fries Red Wine Sauce ^{3/9/7/12}	45
Sweet Pea Chanterelle Risotto Burrata Affila Cress Orange Dressing ^{7/9/12}	28
Vegan Pasta Zucchini Basil Cream Artichocke Mint Tomato Confit ¹	25

ALLERGENS

Gluten containing grain 1 | shellfish and crustaceans 2 | egg 3 | fish 4 | nuts & peanuts 5 | soy 6 | milk or lactose 7 | legumes 8 | celery 9 | mustard | sesame 11 | sulfites 12 | lupins 13 | mollusk 14

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