



Menu Carte

Starter & main course 42€

Starter & main course & dessert 49€

Starters

- SALMON, OYSTER AND SEABASS TARTARE SEASONED WITH GINGER AND LEMON 23€
CREAM OF JERUSALEM ARTICHOKE, DICED FOIE GRAS AND HAZELNUT OIL 17€
MARINATED SCALLOPS WITH LIME AND LOVAGE 24€
YOUNG WARM LEEK WITH A HERB VINAIGRETTE AND RAVIGOTE SAUCE 17€*
ROMAINE SALAD, CRAB, AVOCADO AND GRAPEFRUIT 22€*
CAMUS ARTICHOKE, SEARED FOIE GRAS, PORT WINE SAUCE AND CAPERS 26€*
« MAMIE CONSTANT'S » DEVILED EGGS 16€
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Mains

- VEAL STEW, SPRING ONIONS AND BASMATI RICE 32€
VEGETABLE STEW COOKED IN STOCK WITH LEMONGRASS 22€
BEEF TENDERLOIN WITH SAUTÉED GREY SHALLOTS AND "POMMES PONT-NEUF" 37€*
SALTED BUTTERED ROASTED SCALLOPS, ENDIVE CARAMELIZED IN BITTER ORANGE SAUCE 32€
SPIT-ROASTED YELLOW CHICKEN WITH HERB BUTTER AND MASHED POTATOES 30€*
TENDER COD WITH SAINT FLOUR LENTIL STEW AND A SPRING ONION CONDIMENT 29€
LANGOUSTINE RAVIOLI, ARTICHOKE PURÉE AND SHELLFISH COULIS 32€*
DISH OF THE DAY 34€
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Desserts

- TATIN APPLE TART, FARMER'S SOUR CREAM 14€
EXOTIC FRUIT PAVLOVA WITH COCONUT SORBET 14€
CRISP VANILLA SHORTBREAD, LEMON CURD AND MERINGUE 14€
CHRISTIAN CONSTANT'S FAMOUS CHOCOLAT TART 14€
PRETTY ILE FLOTTANTE WITH CARAMEL AND FLAKED ALMONDS 14€
TRADITIONAL PARIS BREST 14€
REGIONAL CHEESE SELECTION 20€*
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* 4 EUROS SUPPLEMENT IN THE MENU

ALL OUR FRUITS AND VEGETABLES ARE PRODUCED BY ORGANIC FARMS.
ALL OUR MEATS ARE BORN, RAISED, KILLED AND BUTCHERED IN FRANCE