

## STARTERS

Green peas soup and goat cheese 15€

White asparagus, fresh herbs and "Prince de Paris" ham 24€

 Salmon, oysters & sea bass tartare, ginger & lemon seasoned 20€ 160 Kcal

 Red tuna crudo slightly marinated with kaffir lime 18€ 160 Kcal

Chef's nanny deviled eggs 13€

## MAIN COURSES

Roasted free-range chicken with crispy layered potatoes, caramelized onion 31€


Langoustine ravioli, artichoke purée & shellfish sauce 33€

"Basque" country veal roasted with green "Mallemort" asparagus 34€

French Beef tenderloin with pepper sauce and potato wedges 35€

Roasted sea bass with fine "Menton" lemons, artichokes and beans stew 35€

Seasonal vegetables 22€

 "Salt & pepper" Cod fillet and green peas 32€ 260 Kcal

## DESSERTS

French "Gariguettes" strawberries and basil cake 13€

The famous "Chef Christian Constant" chocolate tart 13€

Raspberries and pistachios crunch 13€

Puffed rice and pecan nuts like a Tiramisu 13€

 Tahitian vanilla poached rhubarb and soft almonds cake 13€ 155 Kcal

French cheese plate 18€

## Lunch set menu

Special starter & main course or main course & dessert of the day 32€

Special starter & main course & dessert of the day 37€

*All our raw fruits and vegetables are organic  
 All our meats are born, raised, slaughtered and cut in France*



*DE-LIGHT : delicious low-calorie gastronomy*