



Summer menu available every day, from 12am to 10pm.

STARTERS

Heirloom tomatoes with basil and mozzarella di buffala, spicy tomato syrup 18 

Thin slices of half-cooked marinated tuna, sesames and avocado 20

Norwegian smoked salmon, dill and lemon sour cream 34

Chef's nanny devilled eggs 16 

MUST HAVE

Ritz Caesar salad 24

Beef burger, French fries 36

Chef's croque-monsieur 31

Nicoise salad 24

SIGNATURES DISHES

Grilled rib steak from our regions, shallots and fresh garlic French beans, roasted new potatoes 39

Langoustine raviolis, artichoke purée and shellfish coulis 36

Spit-roasted yellow chicken from Le Gâtinais, herbs butter and mashed potatoes 33 

Roasted sea bass, candied eggplant and spring onions, Greek yoghurt with mint 34

DESSERTS

Christian Constant's famous chocolate tart 14

"Ile flottante" with caramel and flaked almonds 12

Verbena and apricot panna cotta 14

Red berries and basil salad 18

Regional cheese selection 22

Ice cream and sorbet 16



Vegetarian option



Locally sourced food

*We offer natural sourdough breads, by Jean Luc Poujauran,
made from flour from the mill of Précy-sur-Marne and organic Guérande salt.*

We favour organic farming and fruit and vegetable producers from short circuits.

*Net prices in euros / Taxes and service are included
All our meats are born, raised, slaughtered and cut in France
All our fishes are sustainably caught*

The list of our allergens is at your disposal, do not hesitate to contact us