

# THE FIRST SHOWING OF LUMIÈRE CINEMATOGRAPH

ON 28 DECEMBER 1895, THE FIRST CINEMATOGRAPH SHOW TOOK PLACE IN THE SALON INDIEN AT THE HOTEL SCRIBE. THE FIRST PUBLIC MEETING ATTRACTED ONLY THIRTY THREE SPECTATORS. HOWEVER, THE WORD OF MOUTH QUICKLY SPREAD THE NEWS. A FEW WEEKS LATER, THE SALON INDIEN ACCOMMODATED 2500 SPECTATORS PER DAY. THE SUCCESS WAS HENCEFORTH MAINTAINED. THE CINEMA SHOW WAS BORN!

THE TEN FILMS MAKING UP THIS HISTORICAL SHOW WERE ALL TURNED BY LOUIS LUMIÈRE, WHO HAD INVENTED, WITH THE CINEMATOGRAPH, NOT ONLY A TECHNICAL PROCESS BUT ALSO ITS USE. HE FILMED ALL THE 1895 FILMS OUTSIDE AND IN A NATURAL SETTING, THUS FOUNDING AESTHETICS AND THE SET OF THEMES OF FUTURE VIEWS OF THE LUMIÈRE CATALOGUE. SO YOU COULD FIND AT THIS VERY FIRST SHOW A COMMENTARY, A CURRENT AFFAIR, COMICAL VIEWS, MILITARY VIEWS, SCENES OF DAILY LIFE ON WORK AND LEISURE AND A VIEW OF THE CITY, FOLLOWING ONE ANOTHER.

EXECUTIVE CHEF  
SÉBASTIEN CRISON

MONDAY TO SUNDAY FROM NOON TO 2 PM AND FROM 7 PM TO 10 PM

NET PRICES IN EUROS  
MOST OF OUR RECIPES ARE PREPARED WITH LOCAL PRODUCTS  
ALL OUR MEATS ARE FROM FRANCE  
ALL OF OUR DISHES ARE HOMEMADE, DEVELOPPED ON SPOT FROM RAW PRODUCTS  
WE WILL BE HAPPY TO ASSIST YOU IN YOUR SELECTION  
IF YOU SUFFER FROM ANY FOOD ALLERGIES OR FOOD INTOLERANCE

# LUMIÈRE DU JOUR

## LUNCH MENU

MONDAY TO FRIDAY

STARTER AND MAIN COURSE OR  
MAIN COURSE AND DESSERT - WATER - COFFEE

45

### STARTERS

#### CHILLED CUCUMBER AND GOAT CHEESE SOUP

BØMLO SALMON TARTARE, CRUNCHY RADISH AND CORIANDER

OR

STARTER OF THE DAY ACCORDING TO THE MARKET'S PRODUCTS

### MAIN DISHES

#### MACKEREL

CARAMELIZED FILLETS WITH PUTUMAYO PEPPER, CAULIFLOWER,  
SMASHED POTATOES, FOAM OF SMOKED BACON

OR

MAIN DISH OF THE DAY ACCORDING TO THE MARKET'S PRODUCTS

### DESSERTS

#### FRESH FRUIT SOUP

WITH CORIANDER, HAZELNUT FINANCIER

#### ILLANKA CHOCOLATE TART

AND GRATED TONKA BEAN

#### CLAFOUTIS

WITH NECTARINE AND SALTED BUTTER

#### CRUNCHY BRETON SHORTBREAD

WITH COOKED AND RAW STRAWBERRIES

### WATERS

EVIAN OR BADOIT, 50 CL

### COFFEE

# À LA CARTE

## STARTERS

### **AGED TOMATOES CARPACCIO**

AND LARGE SHRIMPS, GINGER-HONEY VINAIGRETTE  
AND GOLDEN CROUTONS

19

### **CHILLED CUCUMBER AND GOAT CHEESE SOUP**

BØMLO SALMON TARTARE, CRUNCHY RADISH AND CORIANDER

18

### **DUCK FOIE-GRAS**

COOKED IN A TEA TOWEL WITH A LEMON BROTH,  
CARROT CHUTNEY, ROSCOFF ONIONS

24

### **ARTICHOKE SALAD**

GOURMET PEAS, IBERIAN CHORIZO AND ROASTED HAZELNUTS,  
WITH EMULSIFIED HERBAL JUICE

23

### **STARTER FROM THE MARKET**

CREATION OF THE DAY ACCORDING TO  
THE MARKET'S PRODUCTS

18

# À LA CARTE

## FISHES

### **COD**

COOKED ON ITS SKIN, PEARL BARLEY RISOTTO  
AND PEAS BOILED IN LEMON JUICE

32

### **MACKEREL**

CARAMELIZED FILLETS WITH PUTUMAYO PEPPER, CAULIFLOWER,  
SMASHED POTATOES, FOAM OF SMOKED BACON

29

### **WHITE TUNA**

BARELY DIPPED IN COMBAWA OIL AND THEN CARAMELIZED  
WITH HONEY, WITH PUREE OF ZUCCHINI IN KALIOS OIL  
AND FRESH TURNIPS

34

## MEATS

### **BEEF FILLET TARTAR**

WITH GREEN CURRY, GRILLED ONIONS AND THAI CORIANDER,  
RUCOLA SALAD AND SHREDDED APPLE, EGG PARFAIT

39

### **GUINEA FOWL**

ROASTED BREAST, NUOC-MAM BROTH AND SWEET GARLIC,  
CRISP VEGETABLES AND FRESH HERBS

30

### **MAIN DISH FROM THE MARKET**

CREATION OF THE DAY ACCORDING TO THE MARKET'S PRODUCTS

27

## VEGETABLES

**LARGE PLATE OF SAUTÉED VEGETABLES WITH THYME**

25

## CHEESES

SELECTION OF REFINED CHEESES

14

## DESSERTS

### FRESH FRUIT SOUP

WITH CORIANDER, HAZELNUT FINANCIER

12

### ILLANKA CHOCOLATE TART

AND GRATED TONKA BEAN

12

### CLAFOUTIS

WITH NECTARINE AND SALTED BUTTER

12

### CRUNCHY BRETON SHORTBREAD

WITH COOKED AND RAW STRAWBERRIES

12

### EXPRESSO COFFEE

7