

Oysters and Seafood

Brittany open sea oyster n°3 (6) 19.80 €	Oyster selection (6) 30.00 €
Brittany open sea oyster n°1 (6) 22.20 €	Oyster Belon (6) 36.00 €
Gillardeau oyster special n°3 (6) 28.80 €	Dublin Bay prawns 38.00 €
Gillardeau oyster Papillon (6) 24 €	Prawns (NOSSI-BE) 19.80 €
Claire oyster n°2 (6) 22.80 €	Shrimps 9.80 €
Claire oyster n°4 (6) 18 €	Whelks 11.70 €
	Urchin (piece) 7.40 €

Seafood platter (for 2) 130 €

4 Dublin Bay prawns – 2 Brittany open sea oyster n°1 – 2 Brittany open sea oyster n°3 –
4 Gillardeau oyster special n°3 – 4 Gillardeau oyster Papillon – 4 Claire oyster Barreau n°2 –
Shrimps – 6 Prawns (NOSSI-BE) - Whelks

Starters

Marinated lobster, clementine juice, rice leaf 36 €

Imperial Caviar of Sologne (30 grs), steamed potatoes, cream 95 €

Marinated scallops, watercress condiment, favor of caviar 26 €

Duck foie gras flavoured with rum,
crystallized quince, Brioche 33 €

Beef Cecina, celery and crusty rice 24 €

Iberico ham “Juan Pedro Domecq” 34 €

Raw and cooked vegetables, black truffle, mousse of cauliflower and white chocolate 28 €

Fish

Pikes quenelles in « Closerie des Lilas » style 28 €

Lightly pan-fried fillet of John Dory, black garlic juice, saffron potatoes 48 €

Scallops in bergamot crust, butternut cream, salsify fricassee 44 €

Panfried back of bass with spicy lemon sauce, roasted fennel 50 €

Roasted back of cod, mushroom broth, green cabbage and chestnuts 36 €

Meat

Pan-fried fillet of beef in « Hemingway » style 48 €

Pan-fried wild boar fillet with tangy and spicy sauce,
seasonal fruits and vegetables 42 €

Pan-fried veal sweetbreads, ginger broth, tuberous chervil
purée, raw papaya 52 €

Fillet of lamb with nut-brown butter, galanga sauce,
spaghetti gourd and tapenade 46 €

Chartreuse of young partridge, duck foie gras
and cabbage stewed with bacon * 47 €

* With pork

Selection of seasonal fully-matured cheeses 15.50 €

Coffee & delicacies 4.50 €

Menu made by Johann Staskiewicz

All taxes included