

OYSTERS AND SEAFOOD (Depending of delivery)

Claire oyster Barrau n°2 (6)	22.80	Oyster Belon (6)	36
Claire oyster n°4 (6)	18	Oyster selection (6)	30
Brittany open sea oyster n°1 (6)	22.20	Dublin Bay prawns <i>just pearly</i>	38
Brittany open sea oyster n°3 (6)	19.80	Shrimps	9.80
Gillardeau oyster special n°3 (6)	28.80	Prawns (NOSSI-BÉ)	19.80
Gillardeau oyster Papillon (6)	24	Whelks	11.70
		Urchin (piece)	7.40

Seafood platter (for 2) 130

4 Dublin Bay prawns *just pearly*

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 Barrau n°2

Shrimps, 6 Prawns (NOSSI-BÉ), Whelks

STARTERS

Marinated lobster like a tartare with Jerusalem artichoke and hazelnut,
lobster mousse flavoured with coffee 36

Imperial Caviar of Sologne (30g.), steamed potatoes, cream 95

Marinated scallops, watercress condiment, flavor of caviar 26

Duck foie gras flavoured with rum, celery preserve, Brioche 33

Poached egg with black truffle, toast with truffle butter, curled endive 26

Iberico ham « Juan Pedro Domecq » 34

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

FISH (Depending of delivery)

Pikes quenelles « Closerie des Lilas » style 28

Lightly pan-fried fillet of John Dory, aromatic fish broth and olive oil emulsion,
cauliflower and potatoes 48

Slowly cooked scallops with black truffle, Albufera sauce, salsify fricassee 46

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 « Hemingway » style, French fries 48
- Pan-fried wild boar fillet with tangy and spicy sauce, seasonal fruits and vegetables 42
- Panfried sweetbreads, ginger broth, tuberous chervil purée, raw papaya 52
- Fillet of lamb with nut-brown butter, chicory and truffle « au gratin » 46
- Breast of free-range chicken with truffle, Jerusalem artichoke purée,
Brussels sprouts 47

CHEESES Selection of fully-matured cheeses 15.50

DESSERTS

Suggestions of Pastry Chef in our dessert menu

Coffee & delicacie 4.50

Chief's Menu, served lunchtimes only except special feast days :
Three dishes Coffee & sweet 47

* with pork

Tuber Melanosporum Black truffle - Lobster from Canada

To know allergens list, please ask pour special menu

Menu cooked by Johann Staskiewicz and his team

Price in Euros, all taxes included