

OYSTERS AND SEAFOOD (Depending of delivery)

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

Seafood platter (for 2) 130

4 Dublin Bay prawns *just pearly*
3 Brittany open sea oyster n°3 - 5 Gillardeau oyster special n°3
4 Gillardeau oyster Papillon, 4 Claire oyster Barrau n°2
Shrimps, 6 Prawns (NOSSI-BÉ), Whelks

STARTERS

Slices of anglerfish in Gravelax style, artichoke tartar with fresh herbs, tarragon mustard	24
Imperial Caviar of Sologne (30g.), steamed potatoes, cream	95
Blue lobster tartar, cream of grilled avocado, fig condiment	38
Smoked eel and warm duck foie gras, strong dashi broth, dried bonito and Granny Smith apple	33
Duck foie gras flavoured with rum, celery preserve, Brioche	33
Iberico ham « Juan Pedro Domecq »	34
Raw and cooked vegetables, summer truffle, Romesco sauce	26

FISH (Depending of delivery)

Pikes quenelles « Closerie des Lilas » style	28
Lightly pan-fried fillet of John Dory fish, elder blossom juice, carrots	48
Red tuna in parley crust, piperade	48
Panfried back of wild drum fish, coriander juice, artichoke *	38
Roasted cod, egg yolk and garlic sauce, chanterelle mushrooms fricassée	36

* with pork

MEAT

Pan-fried fillet of beef « Hemingway » style, French fries 48

Poached breast of free-range chicken, roasted peach and sucrine lettuce,
tangy broth of beetroot 42

Pan-fried veal sweetbreads, chanterelle mushrooms fricassée 52

Fillet of lamb with nut-brown butter, eggplant and coarsely chopped tomatoes 46

Shoulder of veal confit with pepper, leaves of New-Zealand spinach in nut-brown butter 42

CHEESES Selection of fully-matured cheeses 15.50

DESSERTS

Suggestions of Pastry Chef in our dessert menu

Coffee & sweet 4.50

Chief's Menu, served lunchtimes only except special feast days :

Three dishes Coffee & sweet 47

Summer truffle : Tuber Aestivum

Lobster : European origin

To know allergens list, please ask pour special menu

Menu cooked by Johann Staskiewicz and his team