

SUGGESTION DU CHEF

ENTRÉES

SALADE CARPE DIEM

SALAD WITH AVOCADOS, ORANGE FILLETS, FENNEL AND FRIED PRAWNS
18,50 €

CUISSE DE GRENOUILLE

FROG LEGS FRIED IN GARLIC-PARSLEY BUTTER
22,00 €

APÉRITIF GOURMAND

SCAMPI, FOIE GRAS, SCALLOPS AND MANGO CHUTNEY
22,00 €

PLATS PRINCIPAUX

CÔTELETTES D'AGNEAU

LAMB CHOPS WITH COUNTRY RATATOUILLE
WITH ROSEMARY POTATOES
31,50 €

CANARD À L'ORANGE

BARBARIE DUCK BREAST ON ORANGE PEPPER SAUCE
WITH HERB SAUTÉED VEGETABLES AND POTATO GRATIN
32,00 €

ESPADON GRILLÉ

GRILLED SWORDFISH WITH PAPRIKA-PINEAPPLE VEGETABLES,
GRENAILLE POTATOES AND CAFÉ DE PARIS BUTTER
32,00 €

FILET DE LOTTE

MONKFISH FILLET ON CRUSTACEAN SAUCE
WITH SPRING VEGETABLES AND SWEET POTATO PUREE
34,00 €

DESSERTS

DESSERT VARIATION „BRASSERIE LE PARIS“

MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE,
GEBÄCK, PETIT FOURS, MACARONS
12,00 €