

SUGGESTION DU CHEF

ENTRÉES

SALADE CARPE DIEM

WILD HERB SALAD WITH AVOCADOS, ORANGE FILLETS,
FENNEL AND SHRIMPS
21,00

APÉRITIF GOURMAND

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

CUISSES DE GRENOUILLES

FROG LEGS IN BUTTER, GARLIC AND PARSLEY
19,50

PLATS PRINCIPAUX

MOULES FRITES

FRESH MUSSELS IN WHITE WINE-PERNOD BROTH
WITH VEGETABLE JULIENNES AND FRENCH FRIES
24,50

GIGOT ET FILET D'AGNEAU

FINE LAMB FILLET OF LOIN AND LAMB LEG ON ROSEMARY-THYME JUS
WITH GREEN BEANS AND POTATO GRATIN
38,00

CANARD À L'ORANGE

BARBARIE-DUCKBREAST ON ORANGE-PEPPER-SAUCE
WITH HERBAL SEEDLINGS AND POTATO GRATIN
34,00

MEDAILLONS DE SELLE DE CERF

MEDALLIONS OF SADDLE OF VENISON ON JUNIPER CREAM,
CHESTNUTS, WALNUT-RED CABBAGE AND FRENCH FRIES DUCHESSE
42,50

FILET DE LOTTE

MONKFISH FILLET ON CRUSTACEAN SAUCE
WITH WINTER VEGETABLES AND SWEET POTATO PUREE
36,00

FILET DE TURBOT

FILLET OF TURBOT ON CHERVIL FOAM
SERVED WITH PUMPKIN RAGOUT AND FRENCH FRIES MOUSSELINE
39,50

DESSERTS

DESSERTVARIATION `BRASSERIE LE PARIS`

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