

SUGGESTION DU CHEF

ENTRÉES

BISQUE DE HOMARD

LOBSTER BISQUE

€ 12.00

SALADE CARPE DIEM

WITH AVOCADOS, ORANGE FILLETS, FENNEL AND FRIED SHRIMPS

€ 18.50

GRENOUILLES AUX FINES HERBES

FROG LEGS FRIED IN GARLIC-PARSLEY BUTTER

€ 22.00

APÉRITIF GOURMAND

LOBSTER COCKTAIL, FOIE GRAS, SCALLOPS AND MANGO CHUTNEY

€ 22.00

PLATS PRINCIPAUX

CRÉPINETTE DE SELLE D'AGNEAU

CREPINETTE OF RACK OF LAMB ON RED WINE SAUCE

WITH POTATO GRATIN

€ 34.00

FILET DE VEAU

MEDALLIONS OF VEAL FILLET ON MOREL CREAM

WITH GREEN ASPARAGUS AND POMMES DUCHESSE

€ 38.00

FILET DE LOTTE

MONKFISH ON CRUSTACEAN SAUCE

WITH SPRING VEGETABLES AND SWEET POTATO PUREE

€ 34.00

FILET DE TURBOT

TURBOT FILLET ON CHERVIL FOAM

WITH POTATO PEA PUREE AND NAGÉ VEGETABLES

€ 39.00

DESSERTS

DESSERT VARIATION 'BRASSERIE LE PARIS'

CHOCOLATE CAKE WITH VANILLA ICREAM AND STRAWBERRIES

€ 13.00