

SUGGESTION DU CHEF

ENTRÉES

CONSOMMÉ CLAIR DE QUEUE DE BŒUF

FEINE OCHSENSCHWANZCONSOMMÉ
MIT GEMÜSEJULIENNE UND TRÜFFEL ROYAL
11,50 €

CUISSES DE GRENOUILLES

FROG LEGS IN BUTTER, GARLIC AND PARSLEY
19,50 €

SALADE CARPE DIEM

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

APÉRITIF GOURMAND

SCAMPI, FOIE GRAS, SCALLOPS
AND MANGO CHUTNEY
22 €

MOULES FRITES

FRESH MUSSELS IN WHITE WINE VEGETABLE BROTH WITH PERNOD,
NOILLY PRAT AND FRENCH FRIES
24,50 €

PLATS PRINCIPAUX

CÔTELETTES D'AGNEAU

FINE LAMB CHOPS FROM THE GRILL ON THYME JUS
WITH ARTICHOKE, TOMATO AND OLIVE VEGETABLES AND POLENTA BISCUITS
32 €

FILET DE VEAU ET JQUES DE BŒUF

VEAL FILLET AND BRAISED BEEF CHEEKS WITH RED WINE JUS,
SERVED WITH DELICATE MOREL WINTER VEGETABLES AND POTATO GRATIN
39,50 €

TRIOLOGIE DE LOTTE, SAUMON ET DE SCAMPI

TRILOGY OF MONKFISH, SALMON AND SCAMPI ON MARINATED FENNEL FILETS AND
COUSCOUS SAFFRON FUMÉ
34 €

FILET DE LOTTE

MONKFISH FILLET ON CRUSTACEAN SAUCE WITH AUTUM VEGETABLES
AND SWEET POTATO PUREE
36 €

FILET DE SKREI

FRIED SKREI FILLET IN BEURRE BLANC WITH SMOKED HAM,
FLAGEOLET BEANS AND TRUFFLE POTATO PURÉE
41 €

DESSERTS

DESSERT VARIATION 'BRASSERIE LE PARIS'

MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE, PASTRY,
PETITS FOURS, MACARONS
12 €