

SUGGESTION DU CHEF

ENTRÉES

CONSOMMÉ DE FAISAN

PHEASANT CONSOMMÉ WITH TRUFFLE QUENELLES AND VEGETABLE JULIENNE

11,50 €

ARTICHAUTS BRETONS À LA VINAIGRETTE

FRESH BRETON ARTICHOKE WITH VINAIGRETTE

13 €

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 €

RÔTI D'OIE

ROAST GOOSE – BREAST AND LEG – IN ITS OWN JUS,

ACCOMPANIED BY RED AND GREEN CABBAGE AND BREAD DUMPLINGS

41,50 €

MÉDAILLONS DE SELLE DE CERF

VENISON MEDALLIONS ON JUNIPERJUS, WITH HOKAIDO PUMPKIN,

CARAMELISED PLUMS AND POTATO GRATIN

46 €

TRIOLOGIE DE LOTTE, TURBOT ET DE SCAMPI

TRILOGY OF MONKFISH, TURBOT AND SCAMPI ON MARINATED FENNEL FILETS AND

AUTUMNAL COUSCOUS SAFFRON FUMÉ

34 €

FILET DE LOTTE

MONKFISH FILLET ON CRUSTACEAN SAUCE WITH AUTUM VEGETABLES

AND SWEET POTATO PUREE

36 €

FILET DE TURBOT - POÊLÉ -

FRIED TURBOT FILLET ON CHAMPAGNE CABBAGE,

WITH TRUFFLE BUTTER AND POMMES MOUSSELINE

44 €

DESSERTS

DESSERT VARIATION 'BRASSERIE LE PARIS'

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

12 €