

SUGGESTION DU CHEF

ENTRÉES

SALADE CARPE DIEM

WILD HERB SALAD WITH AVOCADOS, FENNEL,
ORANGE FILLETS, 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 MIXED VEGETABLES AND POTATO GRATIN

34,00

FILET DE VEAU

VEAL FILLET WITH BRAISED OX CHEEKS ON MOREL CREAM
WITH BLACK SALSIFY AND POMMES DUCHESSE

42,50

FILET DE LOTTE

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

36,00

FILET DE FLÉTAN

FILLET OF WHITE HALIBUT ON LOBSTER FOAM
SERVED WITH SAUTÉED VEGETABLES AND POMMES MOUSSELINE

39,50

DESSERTS

DESSERTVARIATION `BRASSERIE LE PARIS`

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

12,00