

# SUGGESTION DU CHEF

## ENTRÉES

### CONSOMMÉ CLAIR DE QUEUE DE BŒUF

FINE OXTAIL CONSOMMÉ WITH VEGETABLE JULIENNE AND TRUFFLE ROYALE.

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 « MARCHAND DE VIN »

VEAL FILLET WITH MARCHAND DE VIN SAUCE, BEEF MARROW,  
RED WINE SHALLOTS, WILD BROCCOLI 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 FLÉTAN

WHITE HALIBUT FILLET IN LEMON-CAPER BUTTER  
WITH GRILLED BELL PEPPER, BEURRE BLANC AND POTATO-CELERIAC PURÉE

42 €

## DESSERTS

### DESSERT VARIATION `BRASSERIE LE PARIS´

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

12 €