

SUGGESTION DU CHEF

ENTRÉES

SALADE CARPE DIEM

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

RISOTTO D'ASPERGES FRAÎCHES DE BEELITZ

RISOTTO OF FRESH BEELITZ ASPARAGUS WITH SALAD BOUQUET
21 €

APÉRITIF GOURMAND

SCAMPI, FOIE GRAS, SCALLOPS AND MANGO CHUTNEY
22 €

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 €

CANARD À L'ORANGE

BARBARIE-DUCKBREAST ON ORANGE-PEPPER-SAUCE
WITH MIXED VEGETABLES AND POTATO GRATIN
34 €

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 €

FILET DE FLÉTAN

FILLET OF WHITE HALIBUT ON LOBSTER FOAM
SERVED WITH SAUTÉED VEGETABLES AND POMMES MOUSSELINE
39,50 €

BÉBÉ TURBOT

BABY TURBOT FRIED WITH CAPERS AND OLIVES,
SERVED WITH BUTTERED POTATOES AND SMALL MIXED SALAD
48 €

DESSERTS

DESSERT VARIATION 'BRASSERIE LE PARIS'

MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE
GEBÄCK, PETIT FOURS, MACARONS
12 €