

SUGGESTION DU CHEF

ENTRÉES

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 €

CHANTERELLES FRAÎCHES

FRESH CHANTERELLES ON LEAF SALAD WITH HERBS, PEARS AND WALNUTS

22 €

TRIOLOGIE DE FLÉTAN, SOLE ET DE SCAMPI

TRIOLOGY OF HALIBUT, SOLE AND SCAMPI

ON MARINATED FENNEL FILLETS AND SUMMERY COUS-COUS SAFFRON FUMÉ

26 €

PLATS PRINCIPAUX

CÔTELETTES D'AGNEAU

LAMB CHOPS ON THYME JUS WITH ARTICHOKE VEGETABLES

AND POLENTA BISCUITS

32 €

FILET DE VEAU

VEAL FILLET ON ITS JUS WITH CHANTERELLES -NATURAL- AND ROSEMARY POTATOES

41,50 €

FILET DE LOTTE

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

36 €

FILET DE SAUMON

SALMON FILLET WITH CHANTERELLES À LA CRÈME, SERVED WITH FRIES FONDANT

36,50 €

FILET DE FLÉTAN

FILET OF HALIBUT WITH A BRIOCHE LIMETTE CROWN, HUMMER FOAM,

FLOWER CARBS AND POMMES RÔTIE

39 €

DESSERTS

DESSERT VARIATION 'BRASSERIE LE PARIS'

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

12 €