

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 TURBOT, SOLE ET DE SCAMPI
TRIOLOGY OF TURBOT, 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 TURBOT
FILLET OF TURBOT FRIED IN BUTTER WITH SAUCE VIERGE AND ROSEMARY POTATOES
42 €

DESSERTS

DESSERT VARIATION 'BRASSERIE LE PARIS'
MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE, PASTRY, PETITS FOURS, MACARONS
12 €