

SUGGESTION DU CHEF

ENTRÉES

VELOUTÉ D'ASPERGES

CREAM OF ASPARAGUS SOUP

12,50 €

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 €

PLATS PRINCIPAUX

CÔTELETTES D'AGNEAU

GRILLED LAMB CHOPS WITH THYME JUS,

SERVED WITH ARTICHOKE–TOMATO–OLIVE VEGETABLES AND LITTLE POLENTA CAKES

34 €

FILET DE VEAU

FINE VEAL FILLET WITH MOREL CREAM SAUCE,

SERVED WITH PARISIAN VEGETABLES AND POTATO GRATIN

39 €

TRILOGIE DE FLÉTAN, DE SCAMPIS ET FILET DE SAUMON

TRILOGY OF HALIBUT, SCAMPI, AND SALMON,

SERVED ON MARINATED FENNEL FILLETS WITH SAFFRON-SMOKED COUSCOUS

42 €

FILET DE LOTTE

MONKFISH FILLET WITH SHELLFISH SAUCE,

SERVED WITH SEASONAL VEGETABLES AND SWEET POTATO PURÉE

36 €

FILET DE FLÉTAN

FILLET OF WHITE HALIBUT IN LEMON–CAPER BUTTER,

SERVED WITH GRILLED BELL PEPPERS, BEURRE BLANC, AND POTATO–CELERIAC PURÉE.

42 €

DESSERTS

DESSERT VARIATION `BRASSERIE LE PARIS´

MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE, PASTRY,

PETITS FOURS, MACARONS

12 €