

SUGGESTION DU CHEF

ENTRÉES

VELOUTÉ D'ASPERGES
CREAM OF ASPARAGUS SOUP
11,50 €

ARTICHAUTS BRETONS À LA VINAIGRETTE
FRESH BRETON ARTICHOKE WITH VINAIGRETTE
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 POLENTA BISQUITS
34 €

FILET DE VEAU
FINE VEAL FILLET WITH MOREL CREAM SAUCE,
SERVED WITH PARISIAN VEGETABLES AND POTATO GRATIN
39 €

FILET DE LOTTE
MONKFISH FILLET ON CRUSTACEAN SAUCE,
SERVED WITH SEASONAL VEGETABLES AND SWEET POTATO PURÉE
36 €

TRILOGIE DE LOTTE, DE SCAMPIS ET FILET DE SAUMON
TRILOGY OF MONKFISH, SCAMPI AND SALMON,
SERVED ON MARINATED FENNEL FILLETS WITH SAFFRON-SMOKED COUSCOUS
42 €

FILET DE TURBOT
FRESHLY CAUGHT TURBOT, PAN-FRIED IN BUTTER, SERVED WITH WHITE WINE BEURRE BLANC,
PAPRIKA-ZUCCHINI PISTOU, AND ROSEMARY POTATOES
46 €

DESSERTS

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