

SUGGESTION DU CHEF

LES ENTRÉES

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 €

LES PLATS PRINCIPAUX

CÔTELETTES D'AGNEAU

GRILLED LAMB CHOPS WITH THYME JUS,
SERVED WITH ARTICHOKE–TOMATO–OLIVE VEGETABLES AND POLENTA BISQUITS
34 €

FILET DE BŒUF ET JOUES DE VEAU

A DUET OF BEEF FILLET AND BRAISED VEAL CHEEKS WITH SNOW PEAS
AND TONKA BEAN AND SWEET POTATO PUREE
45 €

FILET DE LOTTE

MONKFISH FILLET ON CRUSTACEAN SAUCE,
SERVED WITH SEASONAL VEGETABLES AND SWEET POTATO PUREE
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 THON EN SASHIMI

TUNA FILLET « SASHIMI-STYLE » SERVED WITH WHITE WINE BEURRE BLANC,
PAPAYA RATATOUILLE, AND CHERVIL POTATOES
38 €

LES DESSERTS

DESSERT VARIATION « BRASSERIE LE PARIS »

MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE,
PETITS FOURS, MACARONS
12 €