

SUGGESTION DU CHEF

ENTRÉES

SALADE CARPE DIEM

WITH AVOCADOS, ORANGE FILLETS, FENNEL AND FRIED SHRIMPS
18.50

GRENOUILLES AUX FINES HERBES

FROG LEGS FRIED IN GARLIC-PARSLEY BUTTER
22.00

APÉRITIF GOURMAND

SCAMPI, COCKTAIL, FOIE GRAS, SCALLOPS AND MANGO CHUTNEY
22.00

PLATS PRINCIPAUX

CÔTELETTE D'AGNEAU

LAMB CHOP ON RUSTIC RATATOUILLE WITH ROSEMARY POTATOES
31.50

SELLE DE CHEVREUIL

SADDLE OF VENISON FILET WITH POINTED CABBAGE,
SUMMER TRUFFLE AND POMMES MOUSSELINE
39.00

FILET DE LOTTE

MONKFISH ON CRUSTACEAN SAUCE
WITH SPRING VEGETABLES AND SWEET POTATO PUREE
34.00

PLIE AU BEURE

PLAICE FRIED
IN BUTTER WITH CRAYFISH, POTATOES
AND SCHMAL MIXED SALAD
32,50

DESSERTS

DESSERT VARIATION 'BRASSERIE LE PARIS'

MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE, PETIT FOUR, MACARON
12.00