

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 €

TRIOLOGIE DE FLÉTAN, SOLE ET DE SCAMPI

TRIOLOGY OF HALIBUT, SOLE AND SCAMPI

ON MARINATED FENNEL FILLETS AND SUMMERY COUS-COUS SAFFRON FUMÉ

26 €

PLATS PRINCIPAUX

CÔTELETTES D'AGNAUD

LAMB CHOPS

ON THYME JUS WITH ARTICHOKE VEGETABLES AND POLENTA BISCUITS

32 €

FILET DE VEAU

VEAL FILLET ON MOREL CREAM

WITH GREEN BEANS AND POMMES DUCHESSE

42,50 €

FILET DE LOTTE

MONKFISH FILLET ON CRUSTACEAN SAUCE

WITH SPRING VEGETABLES AND SWEET POTATO PUREE

36 €

SOLE MEUNIÈRE

FRESH SOLE - WILD CAUGHT - MILLER STYLE, WITH BEURRE BLANC,

MIXED SALAD AND BUTTERED POTATOES

58 €

DESSERTS

DESSERT VARIATION 'BRASSERIE LE PARIS'

MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE, PASTRY, PETIT FOURS, MACARONS

12 €