

# SUGGESTION DU CHEF

## ENTRÉES

### SALADE CARPE DIEM

WILD HERB SALAD WITH AVOCADOS, ORANGE FILLETS,  
FENNEL AND SHRIMPS  
21,00

### APÉRITIF GOURMAND

SCAMPI, FOIE GRAS, SCALLOPS AND MANGO CHUTNEY  
22,00

### CUISSES DE GRENOUILLES

FROG LEGS IN BUTTER, GARLIC AND PARSLEY  
19,50

## PLATS PRINCIPAUX

### MOULES FRITES

FRESH MUSSELS IN WHITE WINE-PERNOD BROTH  
WITH VEGETABLE JULIENNES AND FRENCH FRIES  
24,50

### GIGOT ET FILET D'AGNEAU

FINE LAMB FILLET OF LOIN AND LAMB LEG ON ROSEMARY-THYME JUS  
WITH GREEN BEANS AND POTATO GRATIN  
38,00

### CANARD À L'ORANGE

BARBARIE-DUCKBREAST ON ORANGE-PEPPER-SAUCE  
WITH HERBAL SEEDLINGS AND POTATO GRATIN  
34,00

### FILET DE VEAU

VEAL FILLET WITH OX CHEEKS ON MOREL CREAM  
WITH SALSIFI AND POTATO GRATIN  
39,50

### FILET DE LOTTE

MONKFISH FILLET ON CRUSTACEAN SAUCE  
WITH WINTER VEGETABLES AND SWEET POTATO PUREE  
36,00

### FILET DE CABILAUD

FILLET OF SKREI ON DIJON MUSTARD SAUCE  
WITH FRESH SPINACH LEAVES AND TRUFFLE PUREE  
34,50

## DESSERTS

### DESSERTVARIATION `BRASSERIE LE PARIS`

MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE  
GEBÄCK, PETIT FOURS, MACARONS  
12,00