

SUGGESTION DU CHEF

ENTRÉES

SALADE CARPE DIEM

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

APÉRITIF GOURMAND

SCAMPI, FOIE GRAS, SCALLOPS AND MANGO CHUTNEY
22 €

CUISSES DE GRENOUILLES

FROG LEGS IN BUTTER, GARLIC AND PARSLEY
19,50 €

PLATS PRINCIPAUX

CANARD À L'ORANGE

BARBARIE-DUCKBREAST ON ORANGE-PEPPER-SAUCE
WITH MIXED VEGETABLES AND POTATO GRATIN
34 €

FILET DE VEAU

VEAL FILLET WITH GREEN ASPARAGUS AND POMMES DUCHESSE
42,50 €

GIGOT ET SELLE D'AGNEAU

LEG AND SADDLE OF LAMB
WITH THYME JUS, POTATOE GRATIN AND GRILLED TOMATO
39 €

FILET DE LOTTE

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

BÉBÉ CARRELET

BABY FRIED PLAICE WITH SHRIMPS BEURRE BLANC ,
SERVED WITH BUTTERED POTATOES AND SMALL SALAD
26 €

DESSERTS

DESSERT VARIATION 'BRASSERIE LE PARIS'

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