

SUGGESTION DU CHEF

ENTRÉES

SALADE CARPE DIEM

SALAD WITH AVOCADO, FENNEL, ORANGE FILLETS AND SCAMPIS
21,00

APÉRITIF GOURMAND

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

PLATS PRINCIPAUX

MOULES FRITES

MUSSELS IN WHITE WINE SAUCE WITH PERNOD
AND FRENCH FRIES
24,50

COTELETTE D'AGNEAU

LAMP CHOPS WITH RATATOUILLE AND ROSEMARY POTATOES
33,00

CANARD À L'ORANGE

BARBARIE DUCK, ORANGE-PEPPER SAUCE WITH MUSHROOMS AND POTATO GRATIN
34,00

MEDAILLONS DE SELLE DE CERF

SADDLE OF VEAL WITH JUNIPER CREAM. CHESNUTS, RED DABAGE AND FRIES
DUCHESS
42,50

FILET DE LOTTE

MONKFISH FILET ON CRUSTACEAN SAUCE, VEGETABLES AND SWEET POTATO PURÉE
36,00

FILET DE FLÉTAN BLANC

FILET OF WHITE HALIBUT ON SAFRON-BEURRE-BLANC WITH PORCINI RISOTTO
39,50

DESSERTS

DESSERTVARIATION

„BRASSERIE LE PARIS“

CHOCOLATE MOUSSE, CRÈME BRÛLÉE, BAKED GOODS, PETIT FOURS, MACARONS
12,00