

## SHARING PLATES

Jamón ibérico de Bellota 39  
*with tomato bread*

Sea urchin tarama 20  
*with fresh herbs*

4 Smoked oysters 26  
*with redcurrants, jalapeño, mint*

## CAVIAR

Baeri caviar 160  
*maison prunier, 30g*

Oscietra caviar 230  
*maison prunier, 50g*

Beluga caviar 400  
*maison kaviari, 30g*

## STARTERS

Traditional onion soup 24  
*with emmental gratin*

Fish soup with croutons 24  
*saffron rouille, and cheese*

Duck foie gras 36  
*with seasonal fruits and toasts*

Frog legs 38  
*with thai curry meunière*

Perfect egg 34  
*with green peas*

Smoked salmon 29  
*with lemon cream*

✿ Clams 22  
*with parsley butter*

6 Snails from burgundy 28  
*with herb butter*

## VEGETARIAN

✿ Avocado 18  
*with lemon vinaigrette and puffed rice*

✿ Vegetable couscous 32  
*with berber spices*

Green asparagus 26 / 55  
*with mousseline sauce / and baeri caviar (3g)*

## RAW OR LIGHTLY COOKED

Steak tartare 28  
*with baeri caviar (10g) 66*

Lightly cooked tuna fillet 36  
*with sesame seeds*

✿ Seabass tartare 31  
*with calamansi vinaigrette*

## SALADS

✿ Joséphine salad 24  
*avocado, chinese Cabbage, coriander, apple, beetroot*

Ernest salad 54  
*lobster, cucumber, avocado, grapefruit, Ginger, spicy mayonnaise*

✿ Juliette salad 36  
*lightly cooked tuna, green beans, crudités, olives, parmesan*

## FISH AND SEA FOOD

✿ Roasted turbot 52  
*vegetable barigoule with citrus*

Linguine alle vongole 39

Grilled organic salmon 42  
*with «café de paris» sauce and green vegetables*

Seabass and langoustine quenelles 44  
*Nantua sauce*

## LOBSTER

Steamed 74  
*with homemade mayonnaise*

✿ Flambéed 88  
*with brandy*

Lobster linguine half 54 / whole 104  
*spinach, curry and espelette pepper*

Roasted with black truffle 130  
*melanosporum*

## SOLE

Meunière 72  
*with brown butter, parsley, and lemon*

Grenobloise style 72  
*with capers, croutons, and lemon*

Champagne sauce 88  
*with baeri caviar (10g) 135*

## TO SHARE

✿ Castile ribeye steak 136  
*with pepper sauce or tartare - for 2, 1kg*

✿ Fish of the day 128  
*plain or flambéed with pastis - for 2, 1kg*

## MAINS

✿ Supreme of free-range chicken 45  
*mixed green vegetables*

✿ Slow-roasted veal chop 56  
*mushrooms, melilot-infused jus*

✿ Grilled beef flank steak 39  
*with «Lutèce» sauce and french fries*

Comfit lamb 54  
*herb crust and spring vegetables*

✿ Beef fillet / rossini style 64 / 76  
*with pepper sauce and potatoes*

## ✿ SIDES - 10

French fries

Mashed potatoes

Green beans

Green salad

Vegetable fricassée

Basmati rice