

SHARING PLATES

Jamón ibérico de Bellota 39 <i>with tomato bread</i>	Crab tarama 20 <i>with fresh herbs</i>	4 Smoked oysters 26 <i>with redcurrants, jalapeño, mint</i>
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CAVIAR

Baeri caviar 160 <i>Prunier, 30g</i>	Oscietra caviar 230 <i>Prunier, 50g</i>	Beluga caviar 400 <i>Kaviari, 30g</i>
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STARTERS

Traditional onion soup <i>with emmental gratin</i>	24	🌿🍷 Melon carpaccio <i>with 30 months Parma ham</i>	18 33
🌿🍷 Andalusian tomato gazpacho <i>and sorbet</i>	24	Smoked salmon from Faroe Islands <i>with lemon cream</i>	29
Duck foie gras <i>with seasonal fruits and toasts</i>	36	🌿🍷 Clams <i>with parsley butter</i>	22
🌿 Burrata Pugliese <i>tomato collection and Calabrian olive oil</i>	26	6 Snails from Burgundy XXL <i>with herb butter</i>	28

VEGETARIAN AND SALADS

🌿🍷 Avocado 18 <i>with lemon vinaigrette and puffed rice</i>	🌿 Vegetable couscous 32 <i>with berber spices</i>	🌿🍷 Summer salad 26 <i>tomatoes, watermelon, and strawberries</i>
🌿🍷 Joséphine salad 24 <i>avocado, Chinese cabbage, coriander, apple, beetroot</i>	🌿 Ernest salad 54 <i>lobster, cucumber, avocado, grapefruit, ginger, spicy mayonnaise</i>	🌿 Juliette salad 36 <i>lightly cooked tuna, green beans, crudités, olives, parmesan</i>

RAW OR LIGHTLY COOKED

🌿 Flank steak tartare <i>with Baeri caviar (10g)</i>	28 66	Lightly cooked tuna fillet <i>with sesame seeds</i>	36
🌿 Seabass tartare <i>with calamansi vinaigrette</i>	34	Beef carpaccio <i>arugula, parmesan cheese and olives</i>	36

FISH AND SEA FOOD

🌿🍷 Roasted monkfish 46 <i>with courgettes, tomatoes, capers and basil</i>	🌿🍷 Grilled « label rouge » salmon 42 <i>with «Café de Paris» sauce and green vegetables</i>
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Linguine alle vongole 39

LOBSTER

🌿🍷 Belle-vue 74 <i>Steamed with homemade mayonnaise</i>	Lobster linguine half 54 / whole 104 <i>spinach, curry and Espelette pepper</i>
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🌿🍷 Flambéed 88 <i>with brandy</i>	🌿🍷 Roasted with black truffle 130 <i>melanosporum</i>
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SOLE

Meunière 72 <i>with brown butter, parsley, and lemon</i>	Grenobloise style 72 <i>with capers, croutons, and lemon</i>	Champagne sauce 88 <i>with Baeri caviar (10g)</i>	88 135
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TO SHARE

🌿🍷 Castilian beef prime rib 136 <i>with pepper sauce or tartare - for 2, 1kg</i>	🌿🍷 Whole sea bass 128 <i>plain or flambéed with pastis - for 2, 1kg</i>
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MAINS

🌿 Supreme of free-range chicken 45 <i>Luberon vegetable medley</i>	🌿🍷 Grilled beef flank steak 39 <i>with «Lutèce» sauce and french fries</i>
🌿🍷 Roasted veal rump 46 <i>olives, eggplant and grilled peppers</i>	Roasted duck breast 42 <i>honey-glazed carrots, corn and rosemary jus</i>
🌿🍷 Beef fillet / Rossini style 64 / 76 <i>with pepper sauce and baby potatoes</i>	

🌿🍷 SIDES - 10

French fries	Green beans	Green salad	Basmati rice
Mashed potatoes		Vegetable fricassée	