

SOUPS

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| Onion soup | 28 |
| Green pea velouté, poached egg and wild garlic oil | 24 |

STARTERS

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| Mustard-glazed green asparagus  | 22 |
| Traditional Burgundy snails (6 pieces) | 21 |
| Hand-cut Angus beef tartare | 34 |

SALADS

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| Vegetarian Poke Bowl  | 29 |
| Caesar salad with chicken | 34 |
| Caesar salad with prawns | 34 |

SANDWICHES

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| Traditional croque-monsieur, aged Comté and smoked turkey | 30 |
| Cheeseburger, caramelized onions and cheese of your choice (Comté cheese, Reblochon or Cheddar), served with fries | 42 |
| Pita bread with grilled halloumi and tzatziki | 34 |
| Chicken club sandwich, toasted wholemeal bread with avocado, tomato and lettuce, served with fries or green salad | 36 |
| Sesame bagel with smoked salmon, dill and capers | 31 |

The allergen information and meat origins are available upon request.
Please inform our team of any allergies or dietary requirements.
All prices are in euros and include VAT and service charge. Cheques are not accepted.

A €15 delivery charge applies per order.

Vegetarian dishes



PASTA

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|---|----|
| Bolognese tagliatellines | 31 |
| Pomodoro and basil tagliatellines  | 29 |
| Lobster rigatoni gratin | 71 |

TASTE OF ASIA

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| Panko prawns, sweet chili sauce | 30 |
| Phad Thai Gai, stir fried rice noodles with tofu and chicken | 36 |
| Shrimp Dim Sum Har Gow (5 pieces) | 34 |

MAIN COURSES

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|--|----|
| Black Angus beef tenderloin, black pepper sauce | 77 |
| Roasted free-range chicken breast | 48 |
| Grilled farm-raised lamb chops from Pays d'Oc, reduced jus | 82 |
| Gilthead sea bream, Chimichurri sauce | 51 |

All dishes are served with a side of your choice

SIDE DISHES

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| Spinach with brown butter and rosemary | 12 |
| French fries | 12 |
| Mashed potatoes | 12 |
| Mesclun salad with fresh herbes | 12 |
| Sautéed or steamed vegetables | 12 |
| Jasmine rice with lemon thyme and chives | 12 |

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CAVIAR SELECTION

| | |
|---------------------------------------|------|
| Caviar Oscietàra Sturia - France 50g | 200 |
| Caviar Oscietàra Sturia - France 100g | 400 |
| Caviar Beluga - France 50g | 580 |
| Caviar Beluga - France 100g | 1200 |

All our caviar is served with blinis, hard-boiled egg whites and yolks, capers, chives, sour cream and onions.

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PLATED DESSERT 

| | |
|----------------------|----|
| Basque cheesecake | 15 |
| Fresh fruit platter | 18 |
| Vanilla crème brûlée | 18 |
| French toast | 26 |

Signature creations are prepared on site daily, and our quantities are available in limited quantities.

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CHEF JULIEN DUGOURD'S SIGNATURE PASTRIES

ALL OUR PASTRIES ARE AVAILABLE FOR TAKEAWAY

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| CHOCOLATE HAZELNUT PARIS-BREST | 18 |
| Choux pastry, hazelnut praline, chocolate crèmeux and ganache, caramelized hazelnuts and almonds | |
| LEMON | 18 |
| Crispy lemon base, lemon biscuit, lemon mousse and lemon crèmeux, basil gel and lemon confit | |
| PISTACHIO | 18 |
| Crispy pistachio base and biscuit, pistachio crèmeux, pistachio mousse and whipped ganache et pistachio praliné | |
| VANILLA CARAMEL SAINT-HONORÉ | 18 |
| Caramelized puff pastry with vanilla cream, caramel and Madagascar vanilla Chantilly | |
| TARTE TATIN | 18 |
| Sweet pastry, vanilla biscuit, diced fresh apples, Tatin-style apple, vanilla cream | |
| STRAWBERRY RHUBARD PAVLOVA | 18 |
| Meringue, Tahitian vanilla cream, strawberry confit and rhubarb marmalade, Madagascar vanilla Chantilly, fresh strawberries | |
| VANILLA PÉCAN | 18 |
| Crispy pecan base and pecan biscuit, Tahitian vanilla crèmeux and mousse, pecan praline, Madagascar vanilla Chantilly | |

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