

Créations

FRAISE

PLANTATION, STRAWBERRIE, COCONUT, PINEAPPLE & CHAI SPICE

165

CONCOMBRE

GREEN CHARTREUSE, LILLET BLANC, CUCUMBER, DILL & SODA

165

CHICOUTE & CÉLERI

G'VINE GIN, CLOUDBERRY, CELERI & LIME

155

CAFÉ AU LAIT

MAKERS MARK, BRANCAMENTA, POPCORN, TONKA, DULCE DE LECHE
& ESPRESSO

155

TARTE TATIN

ABSOLUT VODKA, GREEN APPLE, SPICES & CREAM

185



Pétillante

MANGUE ET NOIX DE COCO

VEDRENNE COCO, JASMIN, & MANGO

145

THYM & BIÈRE

AMARO MONTENEGRO, THYME, OLIV BITTER & BEER

125

GINGEMBRE & MIEL

POMMEAU, HONEY, GINGER, PEACH & SODA

115

SLOE GIN & TONIC

PLYMOUTH SLOE GIN, VERBENA & TONIC

135



Boozy

DRY MARTINI

TANQUERAY NO10, NOILLY PRAT & JOLIES BITTER

195

MAÏS & BANANE

HAVANA CLUB, CORN, BANANA & BROWNE BUTTER

175

CERISE

JAMESON, PORT WINE, CHERRIE & ALMOND

185



Les Hors-D'Oeuvres

PAIN ET BEURRE MAÏSON 55
Bread & house made butter

HUÎTRES NATURELLES 55/p
Oysters Fine de claire from
the Dousset family.
Served with cocktail sauce
& sauce mignonette

HUÎTRE GRATINÉE 70/p
Gratinated oyster,
pastis hollandaise & fennel pollen

RILLETTES DE CANARD 115
Duck rilette, herbs & grilled bread

PARIS-BREST 185
Chicken & duck liver paté,
baked apples, Sauternes syrup,
herbs & hazelnuts

JAMBON NOIRE DE BIGORRE 195
Aged for 36 months

TAPENADE 85
Served with grilled bread



Les Plats Principaux

TURBOT GRILLÉ
Grilled turbot on the bone, chanterelles,
Muscat pumpkin confit, black cabbage &
beurre blanc
595

OMBLE CHEVALIER AUX HARICOTS
Baked char, wax beans ragout & green beans,
almonds, fresh herbs & white wine sauce
355

POITRINE DE POULET
Baked & pan fried corn chicken breast, sage,
grilled carrots, sautéed spinach & jus gras
295

RIS DE VEAU "CORDON BLEU"
Sweetbread "Cordon bleu", pickled silver onions,
capers, anchovies, browned lemon butter,
fried capers & parsley
395

STEAK GRILLÉ
Grilled sirloin steak, caramelized onions,
Café de Paris butter & red wine sauce
385

CHEVREUIL ET SAUCE BORDELAISE
Roasted roe deer with mushroom confit, spinach
& sauce Bordelaise
425

Côte de Boeuf

For 2 - 3 people, cooking time approx. 40 min

Swedish entrecôte on the bone, cured
for 60 days with haricots verts, pommes
frites, salad & creamy pepper sauce
1695

Les Accompagnements

POMMES FRITES 65

SAUCE BÉARNAISE 45

POMMES DE TERRE / Baked potatoes with butter 55

HARICOTS VERTS 95

PURÉE DE POMMES DE TERRE / Potato puree 65

CHOU-FLEUR AU GRATIN /

Gratinated cauliflower & leek with Gruyère & parsley 95

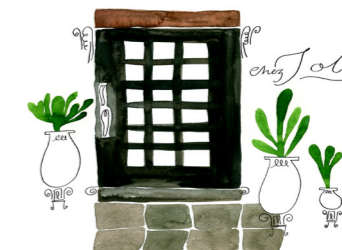
SALADE MAÏSON / House salad 55

SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65

Filet de bœuf Provençale

For 2 people, cooking time approx. 40 min

Beef tenderloin, French herbs,
bacon wrapped haricot verts,
fried potatoes & herb & garlic butter
1295



Les Fromages et les Desserts

LA SELECTION DE FROMAGES
Daily selection of cheese is served with
bread & marmalade

One piece 85 / Three pieces 215

CRÈME CARAMEL 115
Cream flavored with cognac

BABA AU RHUM 165
Blackberries, orange, vanilla & cream

FONDAT AU CHOCOLAT 165
Chocolate fondant, caramel,
cognac cream & vanilla ice cream

TARTE TATIN 175
Crème anglais, milk ice cream &
balsamic vinegar from Normandie

MADELEINES 95
Four freshly baked madeleines
with cinnamon sugar

GLACES ET SORBET 55/SCOOP
Vanilla - / Milk ice cream / Peach sorbet

Optional
Warm cherries 20
Warm chocolate sauce 35

PRALINES AU CHOCOLAT 55/PIECE
Butterscotch & dark chocolate

Les Entrées

FROMAGE BLANC ET TRUFFE
Goat cheese cream with Jerusalem artichoke,
apple, almond & fresh truffle
225

THON HACHÉ, AGRUMES ET FENOUIL
Tuna tartare, citrus, black olive, pistachios,
sour cream flavored with espelette &
fennel crudité
215

ESCARGOTS EN CROÛTE
Puff pastry covered snails with
herb & garlic butter
Cooking time 15 min
155

MOULES AU VIN BLANC
Swedish organic blue mussels, white wine,
butter, tomatoes, celery, espelette pepper & garlic
205

PÂTÉ EN CROÛTE
Red onion marmalade, cornichon
& dijon mustard
185

TARTARE DE BŒUF
Mixed tartar on Swedish beef, capers,
cornichons, cognac & mustard cress
1/2 180 1/1 265

Crêpes Vonmassiennes

Potato pancakes, sour cream, chives,
browned butter & lemon

With the option of

KALIX ROE
345

or

CAVIAR OSCIETRA GOLD SELECTION 30g
955

Les Végétariem

CHÈVRE CHAUD

Goat cheese au gratin on toast, spiced beetroot,
endive & roasted sunflower seeds
255

CÉLERI-RAVE ET LENTILLES

Fried celeriac, puy lentils, green beans,
fried trumpet mushroom, grated goat cheese &
black garlic & hazelnut emulsion
235

Le Soup

SOUPE À L'OIGNON

Gratinated onion soup, croutons, Gruyère cheese
225

