

Créations

LA JOLIE MARGUERETTE 185
Patron blanco, blood orange, habanero & lime

ROUGE DAIQUIRI 175
Bacardi Carta Bianca, Yellow Chartreuse, lime, strawberry & roiboos

PARISIAN STAR MARTINI 195
Absolut vodka, passion fruit, vanilla, lemon & Champagne

CRÈME DE PÊCHE* 185
Jameson, earl grey, peach, honey & lemon



Sans alcool

FRENCH BLOOM 75 140
French Bloom Alc-free sparkling, lemon & sugar

ADRIATICO SOUR 125
Adriatico Amaretto 0,0%, lemon, egg & sugar

BLOOMING ROUGE 105
Strawberry, French Bloom Alc-free sparkling, roiboos & lime

LA TONIC 95
Paragon timur berry, lemon & tonic



*Contains lactose

Martinis

DRY MARTINI 195
Tanqueray No. 10, Noilly Prat & bitters

OLIVE MARTINI 195
Taggiasco Olive Gin, Noilly Prat & olive bitter

MARTINEZ 195
Hernö Old Tom Gin, Antica formula & maraschino

ROCKEFELLER MARTINI 235
*Never Never Oyster Shell Gin & Noilly Prat
Served with a Céline oyster from Vendée*



Classics

FRENCH 75 185
Martell VS, Champagne & lemon

PENICILLIN 175
Johnnie Walker Black Label, ginger, honey & lemon

CORPSE REVIVER NO. 2 175
Bombay Sapphire Premier Cru, Cointreau, Lillet blanc & lemon

SAZERAC 195
Few Rye, Martell VS, bitters & absinthe

PERFECT NEGRONI 185
Bombay Sapphire Premier Cru, Carpano Classico, Noilly Prat & Campari

Apéritifs

PERRIER-JOUËT CHAMPAGNE, Grand Brut	220	CRÉMANT DE LOIRE, Paul Buisse	150
M. GONET CHAMPAGNE, Blanc de Blancs	220	2016 VIN JAUNE, Domaine Rolet	220
R DE RUINART BRUT CHAMPAGNE	295	ALC-FREE SPARKLINGBLANC, FrenchBloom	140

Les Hors-D'Oeuvres

HUÎTRES NATURELLES

1 p 40 / 6 p 195 / 12 p 350
Céline oysters from Vendée. Served with cocktail sauce & sauce mignonette

HUÎTRE ROCKERFELLER 55/p

Herb- & garlic gratinated oyster, spinach & shallots

PAIN ET BEURRE MAÏSON 65

Bread & home-made butter

TAPENADE 95

Served with grilled bread

RILLETTES DE CANARD 125

Duck rilette, herbs & grilled bread

JAMBON IBERICO 195

Aged for 28 months



Les Entrées

FROMAGE BLANC À LA TRUFFE 235

Goat cheese crème, baked & crispy Jerusalem artichokes, truffel vinaigrette & fresh autumn truffle

ASPERGES BLANCHES 345

Boiled white asparagus from the Loire, crispy Iberico, browned butter hollandaise & chervil

SALADE LOUIE AU HOMARD 450

Lobster salad with pan-seared lobster tail, tomatoes, avocado, lime, boiled egg & Louis dressing

ÉCLAIR AU FOIE GRAS 285

Éclair with foie gras mousse, hazelnuts, rhubarb, Sauternes syrup & nasturtium

TARTARE DE BŒUF 190

Mixed tartar of Swedish beef, capers, cornichons, Cognac & mustard cress



Les Entrées Spéciaux

CRÊPES VONNASIENNE

Crêpes vonnassienne with sour cream, red onion, lemon & brown butter

Bleak roe from Kalix 30g 345

Caviar Ocietra 30g 850

Beluga Noble Vodka 3cl 180



Les Plats Principaux

SALADE CHÈVRE CHAUD 295

Goat cheese au gratin with trevisano & castelfranco lettuce, walnuts, romesco crème, celeriac & grapefruit

SALADE NIÇOISE 295

Grilled tuna, salad, tomato, green beans, olives, anchovies, potatoes, boiled egg & vinaigrette

TRUITE ET SAUCE SANDEFJORD 395

Steamed arctic char fillet with baked golden beets, haricots verts, toasted almonds, pickled white onions, dill & Sandefjord sauce

TURBOT GRILLÉ 695

Grilled turbot on the bone with sauteed spinach, white onions, grilled lemon, béarnaise sauce & pommes frites

POULET DE PRINTEMPS 325

Herb & lemon-stuffed half spring chicken, cauliflower crème, gnocchi, fiorina cauliflower & chicken velouté froth

RIS DE VEAU CORDON BLEU 475

Breaded veal sweetbreads stuffed with Gruyère cheese & smoked ham served with tarragon velouté, tomato concassé, maché lettuce & rice with tarragon & tomato vinegar

STEAK MINUTE 415

Grilled minute steak with sautéed capers, celery, pickled mustard seeds, brown butter, red wine sauce & pommes frites

SAUTÉ DE BŒUF AU BEURRE CHORON 465

Pan-seared beef tenderloin cubes with haricots verts, tomato, borrettana onions, pommes frites

Les Accompagnements

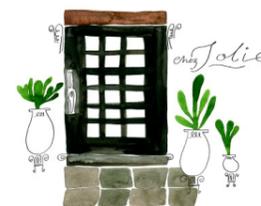
POMMES FRITES 50

SAUCE BÉARNAISE 45

HARICOTS VERTS 95

SALADE MAÏSON / House salad 55

SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65



Le Plat Spécial

STEAK AU POIVRE 625

Pepper-crust beef tenderloin, sautéed spinach, roasted Amandine potatoes, baked onion & green peppercorn sauce

Les Fromages et les Desserts

LA SÉLECTION DE FROMAGES

Selection of cheeses served with bread & marmelade
One piece 85 / Three pieces 215

CHOUX AU CRAQUELIN "SEMLA" 155

Cardamom ice cream, pecan praliné, vanilla & almond cake, punch caramel & hot meadowsweet milk

CRÈME CARAMEL 115

Cognac cream

PARFAIT AU CHOCOLAT ET NOISETTES 165

Milk chocolate & hazelnut parfait, cocoa glazed cherry mousse, cardamom anglais & roasted hazelnuts

AGRUMES & RHUBARBE FORCÉE 135

Yogurt & lime leaves sorbet with lemongrass & vanilla mousse, forced rhubarb, passion fruit & honey cake

MADELEINES 95

Four freshly baked cardamom madeleines with vanilla sugar

GLACES ET SORBETS 55/SCOOP

Vanilla- / Cardamom ice cream / Raspberry sorbet

Optional: warm chocolate sauce 35

PRALINE AU CHOCOLAT 55/P

Dark chocolate & hazelnuts



Mussels & oysters combined with alcohol can cause allergic reactions.
Please ask your waiter if you want to know the origin of the meat on the menu.