

Créations

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

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

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

VANILLE OLD FASHIONED 185
Brugal 1888, caramelized sugar & vanilla



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, rooibos & lime

LA TONIC 95
Paragon timur berry, lemon & tonic

Martinis

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

VODKA MARTINI 195
Grey Goose, 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

QUEENS KNEES 185
Boulard Grand Solage, honey, Champagne & lemon

DARK 'N STORMY 175
Bacardi Rum Añejo Cuatro, ginger beer & lime

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

SAZERAC 195
Few Rye, Martell VS, bitters & absinthe

BOULVARDIER 185
Few Bourbon, Carpano Classico & 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

CRUDITÉS DE LÉGUMES 125

Selection of raw spring vegetables with Xipister dressing

CROQUETTES DE BRANDADE 165

Brandade croquettes with capers, lemon & herb dressing

JAMBON CRU ET MELON 195

Jambon de la Vallée des Aldudes with cantaloupe melon & Espelette pepper



Les Plats Principaux

SALADE CHÈVRE CHAUD 295

Goat cheese au gratin on crisp lettuce & endive, with walnuts, romesco cream, celeriac & poached apple

SALADE NIÇOISE 325

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

PÂTES AU PISTOU 265

Fresh pasta, basil pistou, grilled sugar snap peas & Gruyère cheese

BOUILLABAISSE 435

Halibut, langoustine, blue mussels, fennel, pastis, orange, saffron, croutons & aioli

TRUITE ARCTIQUE À LA SAUCE VIERGE 395

Steamed Arctic char fillet 'sauce vierge' with green asparagus, plum tomatoes, capers, basil, lemon & dill-boiled potatoes

TURBOT GRILLÉ 695

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

RIS DE VEAU CORDON BLEU 475

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

STEAK MINUTE 425

Grilled minute steak with with grilled gem lettuce, pickled white onions, oregano, red wine sauce & pommes frites

Les Accompagnements

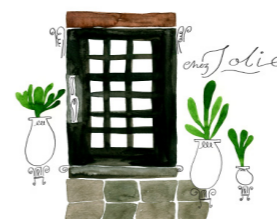
POMMES FRITES 50

POTATO PUREE 65

SAUCE BÉARNAISE 45

SALADE MAÏSON / House salad 55

SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65



Le Plat Spécial

STEAK AU POIVRE 625

Pepper-crusted beef tenderloin, haricots verts, Amandine potato confit, 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

CRÈME CARAMEL 115

Cognac cream

RHUBARBE FORCÉE 145

Herb sorbet, baked forced rhubarb, rhubarb crème, vanilla mousse with lemon & rhubarb meringue

BABA AU PUNSCH 185

Gariguettes strawberries, whipped vanilla mousse & strawberry coulis

PARIS-BREST 165

Milk chocolate crémeux, vanilla ice cream, raspberries, roasted pecans & toffee sauce with bee pollen

MADELEINES 95

Four freshly baked lemon madeleines with vanilla sugar

GLACES ET SORBETS 55/SCOOP

Vanilla- / Cardamom- / Strawberry ice cream / Raspberry sorbet

Optional: warm chocolate sauce / berry compote 35

PRALINE AU CHOCOLAT 55/P

Hazelnuts & raspberries



Les Entrées

FROMAGE BLANC AUX TRUFFES 225

Cream cheese with Délice de Bourgogne, haricots verts, broad beans, sugar snap peas, truffel vinaigrette & fresh summer truffle

ASPERGES BLANCHES 325

Boiled white asparagus, lumpfish roe, browned butter hollandaise & chervil

ARTICHAUT ET ANCHOÏADE 195

Barigoule-cooked artichoke, artichoke cream, anchovies, croutons & frisée

CARPACCIO DE TRUITE ARC-EN-CIEL 225

Carpaccio of lightly cured rainbow trout, tomato vinaigrette, tomato, baked olives & grilled chili

TARTARE DE BŒUF 190

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



L'Entrée Spécial

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



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.