

## Créations

**LA JOLIE MARGUERETTE 185**  
*Patron blanco, mandarin, habanero & lime*

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

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

**VANILLE OLD FASHIONED 185**  
*Jameson Black Barrel, caramelized sugar  
& vanilla*

**LE FRENCH LEBOWSKI\* 195**  
*Grey Goose, Patron XO café & cream*



## Sans alcool

**FRENCH PASSION 125**  
*French Bloom Alc-free sparkling, passion fruit,  
vanilla & lemon*

**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*

## 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*

**VESPER 195**  
*Absolut Elyx, Plymouth gin & Lillet Blanc*

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



## Classics

**PALOMA 185**  
*Patron Blanco, pink grapefruit & lime*

**QUEENS KNEES 195**  
*Boulard VSOP, honey, Champagne & lemon*

**DARK 'N STORMY 175**  
*Bacardí Reserva Ocho, ginger beer & lime*

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

**SAZERAC 195**  
*Few Rye, Martell VS, bitters & absinthe*



## 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 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



## 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 145

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

### BABA AU PUNSCH 185

Swedish 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

Hazlenuts, almonds & raspberries



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.