

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	CARDINAL, chilled red wine, crème de cassis	150
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, sugar snap peas, truffel vinaigrette & fresh summer truffle

ASPERGES BLANCHES 275

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

BOUILLABAISSE 435

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

TRUITE ARCTIQUE 445

Steamed Arctic char fillet with sautéed spinach, buttered white wine sauce, lumpfish & rainbow roe, chives & dill-boiled new potatoes

POULET DE PRINTEMPS 345

Stuffed spring chicken flavored with parsley & lemon, polenta cream, green asparagus, tomato, borettana onions & tarragon & chicken velouté

RIS DE VEAU CORDON BLEU 455

Breaded veal sweetbreads stuffed with Gruyère cheese & smoked ham served with fennel salad with cucumber & horseradish & browned butter & potato puree

STEAK MINUTE 425

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

STEAK AU POIVRE 625

Pepper-crust beef tenderloin, haricots verts, Amandine potato confit, baked onion & green peppercorn sauce

Les Accompagnements

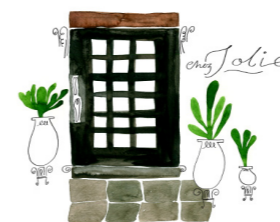
POMMES FRITES 50

POTATO PUREE 65

SAUCE BÉARNAISE 45

SALADE MAÏSON / House salad 55

SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65



Le Plat Spécial

SOLE MEUNIÈRE

Floured & butter-fried sole, browned butter, grilled lemon, sugar snap peas & new potatoes

DAILY PRICE, UPON AVAILABILITY

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

BÛCHE D'ÉTÉ 165

Almond jaconde, strawberry cream, vanilla mousse, Swedish strawberries & strawberry sorbet

PARIS-BREST 165

Milk chocolate crémeux, vanilla ice cream, raspberries, roasted pecans & toffee sauce with lime leaves & long pepper

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.