

STARTERS

NATURAL ORGANIC OYSTERS - ORGANIC SEA OYSTERS <i>FROM "LA PERLE DE QUÉHAN", JEAN FRANÇOIS QUINTIN</i>	20 / 38
CHIFFONADE OF TRUFFLE GOUDA CHEESE	14
SEVEN-HOUR DUCK CROMESQUIS - HERBAL YOGHURT	15
DRY SAUSAGE - HOMEMADE PICKLES	12
SARDINES FROM GUÉTHARY « MAISON PEITA » - ORGANIC CANNED SARDINES, MESCLUN & TOASTED BREAD	13
ORGANIC DEVEILED EGG - PICKLED SOY EGG, PAPRIKA MAYONNAISE, PICKLES & FRIED ONIONS	11
BURRATA - PEAR & DRIED FRUITS	17
FOIE GRAS FROM PYRÉNÉES - FROM OUR FARMER	24
SEA BREAM CEVICHE - LIME, COCONUT MILK, MANGO, POMEGRANATE	15

MAIN COURSE

L'INCONTOURNABLE CROQUE-MONSIEUR OF TRUFFLE GOUDA CHEESE HAM OR VEGETARIAN & SALAD	21
TWELVE-HOUR LAMB BALLOTINE WITH BEER - MEDALLION OF LAMB FLAKES, CARROT MOUSSELINE, TOASTED BRIOCHE	26
MEDITERRANEAN SEABASS - SPINACH, PARSLEY, LEMON CONFIT & CAPERS	27
BEEF TARTAR "AU COUTEAU" - FRENCH FRIES	24
DUCK BREAST FROM PYRÉNÉES - DE FRANÇOIS CAMSUSOU, PURPLE SWEET POTATO MOUSSELINE & SPICY CARAMEL	31
GOAT CHEESE SALAD - BEETROOT, WILLIAMS PEAR, HAZELNUT, CRISPY AND CREAMY, GOAT CHEESE, WALNUT, VINAIGRETTE	21
WINTER SALAD - SEASONED RICE, YELLOW CARROTS, PICKLED RED CABBAGE, AVOCADO, CUCUMBER, BEETROOT, RADISH & VENE CRESS	23
SOLE MEUNIÈRE - FINGERLING POTATOES	59
PRIME RIB IRISH VINTAGE ANGUS ABERDEEN (1,1KG) - FRENCH FRIES, PEPPER SAUCE	110

DESSERTS

CHEESE ASSORTMENT	13
FRENCH TOAST - SALTED BUTTER CARAMEL & WHIPPED CREAM	12
DARK CHOCOLATE MOUSSE - FROM MADAGASCAR 64%, CRISPY HAZELNUT	12
CREAMY RICE PUDDING - ROASTED HAZELNUTS & CARAMEL CHIPS	10
LEMON TART - TANGY LEMON AND LIME CURD, MERINGUE	12

LUNCH MEAL
(NOON ON WEEKDAYS / ON THE SLATE)

STARTER + MAIN OR MAIN + DESSERT	20
STARTER + MAIN + DESSERT	25

KID'S MENU

15

CHICKEN TENDERS & FRENCH FRIES
VANILLA ICE CREAM

OUR SUPPLIERS

Les Délices de Parmentier
for bread and brioche

Jean-François Quintin
for the oysters

Food Import
for the fish

Cercle Vert
for the spices

Halles Prestiges
for the fruits & vegetables

Julian Mairal
for the delicatessen

SGV Viande
for our prime rib

Conserverie Maison Peita
for the organic sardines from Guéthary

La Crèmerie Parisienne
for the cheese

Alain Brumont, Marjorie et Matthieu Galet, Fabien Jouves, Franck Pascal, Anne de Joyeuse, Philippe Modat, Chantale Micaze, Domaine Roubines, Eric Morgat, Famille Buffet, Gérard Bertrand, Nicolas Gadisseux, Olivier Pithon, Domaine Gayda, Rémi Puizin, Domaine Plageoles, Domaine de la Souffrandise, Jean-Marc Gruaute for our wines



LA BELLE ÉQUIPE

EN SALLE

Anna, Barbara, Carlos, Robin,
Camille, Guillaume, Kevin
& Eric our sommelier

EN CUISINE

Yoann & Paul, Rajah, Ibrahima,
Oussmane, Mamadou, Adama &
Robin

AU BAR 1905

Sofia, Gaelle & Florian

Do not hesitate to ask our staff for the list of allergens