

STARTERS

NATURAL ORGANIC OYSTERS - ORGANIC SEA OYSTERS <i>FROM "LA PERLE DE QUÉHAN", JEAN FRANÇOIS QUINTIN</i>	19 / 37
CHIFFONADE OF TRUFFLE GOUDA CHEESE	13
SEVEN-HOUR LAMB CROMESQUIS - HERBAL YOGHURT	14
DRY SAUSAGE - HOMEMADE PICKLES	11
ORGANIC DEVEILED EGG - PICKLED SOY EGG, PAPRIKA MAYONNAISE, PICKLES & FRIED ONIONS	9
SARDINES FROM GUÉTHARY « MAISON PEITA » - ORGANIC CANNED SARDINES, MESCLUN & TOASTED BREAD	12
BURRATA - MULTICOLOURED HEIRLOOM TOMATOES & BALSAMIC OIL	14
SEA BREAM TARTAR - POMEGRANATE, MANGO VINAIGRETTE	15
AJO BLANCO - BASQUE ALMOND SOUP, PANSY FLOWERS, ROASTED ALMONDS, SOYA MILK & GARLIC	10

MAIN COURSE

L'INCONTOURNABLE CROQUE-MONSIEUR OF TRUFFLE GOUDA CHEESE HAM OR VEGETARIAN & SALAD	19
TWELVE-HOUR LAMB BALLOTINE WITH BEER - MEDALLION OF LAMB FLAKES, CAULIFLOWER MOUSSELINE, TOASTED BRIOCHE	25
HOMEMADE GNOCCHI- CREAMY BURRATA & BALSAMIC OIL	21
PAN-FRIED FILLET OF SEA BREAM - FRESH PEAS & SMOKED HERRING BUTTER	23
BEEF TARTAR WITH KNIFE - FRENCH FRIES	22
CEASAR SALAD - ROMAINE SALAD, PICKLES, YELLOW CHICKEN FILET, HOMEMADE BREADCRUMBS, CEASAR SAUCE	19
PRIME RIB IRISH VINTAGE (1,1KG) - FRENCH FRIES, PEPPER SAUCE <i>OF OUR BUTCHER METZGER</i>	98

DESSERTS

CHEESE ASSORTMENT	13
FRENCH TOAST - SALTED BUTTER CARAMEL & WHIPPED CREAM	11
ICED NOUGAT - CITRUS & GRAND MARNIER	12
CREAMY RICE PUDDING - ROASTED HAZELNUTS & CARAMEL CHIPS	10
PAVLOVA - ROASTED HAZELNUTS & CARAMEL CHIPS	13
DELICIOUS HOMEMADE SEASONAL ICE CREAM & SORBET - 3 SCOOPS <i>EXTRA CHARGE FOR WHIPPED CREAM 2€</i> <i>EXTRA CHOCOLATE 3€</i>	12

LUNCH MEAL
(NOON ON WEEKDAYS / ON THE SLATE)

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

OUR SUPPLIERS

Les délices de Parmentier
for bread and brioche

Jean-François Quintin
for the oysters

Maison Reynaud
for the fish

La Ferme Saint-Grat / Nadaud
for the duck

Medelys
for the spices

Bermudes
for the fruits & vegetables

Julian Mairal
for the delicatessen

**Boucherie Jean Louis Porte de la Vilette
/ Metzger**
for our prime rib

Conserverie Maison Peita
for the organic sardines from Guéthary

La Ferme Bourguinat
for the cheese

Alain Brumont, Marjorie et Matthieu
Galet, Fabien Jouvès, 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, Axel, Florian
& Kevin

EN CUISINE

Paul & Paul, Rajah, Ibrahima,
Oussmane, Mamadou & Cesar

AU BAR 1905

Sofia & Maïe

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