

DÉJEUNER

LUNCH



À LA CARTE

Marinated olives 55

A selection of olives marinated with herbs and preserved lemon

Huîtres et mignonette aux algues 250

Half dozen oysters from Normandy with seaweed mignonette - a vinegar-based dressing with shallots and seaweed

Jambon noire de bigorre & céleri rémoulade 115

Aged ham from Bigorre in Southern France served with pickled celeriac

Poireaux vinaigrette aux noisettes 95

Boiled leeks marinated in vinaigrette with herbs & hazelnuts

Oeuf mimosa 85

Boiled eggs with mayonnaise, anchovy & French sorrel

Saumon fumé 125

Cold smoked salmon served with toasted baguette, pickled shallots, herb salad & raw cream

Salade de chicorée 95

Chicory salad with Roquefort, pears & candied walnuts

Croque monsieur 140

Grilled Sandwich with boiled ham & Gruyère cheese served with green salad

Tartare à la parisienne 200

Beef tartare with traditional garniture, raw quail egg & pommes frites

Fromage affinées 155

A selection of cheese served with accompaniments

Crème brûlée à la fleur d'oranger 115

Baked vanilla custard with orange blossom and caramelized top

Pain perdu 135

French toast served with rhum caramel, raisins and cream