



DÉJEUNER

LUNCH

À LA CARTE

Olives marinées 55

A selection of olives marinated with preserved lemon

Huîtres et mignonette aux algues 250

Half dozen oysters from Normandy with seaweed mignonette

Asperges blanches à la flamande 165

White asparagus with egg & brown butter

Salade de Chèvre Chaud 145

Warm goat cheese salad

Salade de crabe 170

Crab salad with grapefruit, avocado & frisée, dressed in a vinaigrette of verjus & toasted fennel seeds

Saumon fumé 135

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

Croque monsieur 140

Grilled Sandwich with ham & Comté cheese served with green salad

Tartare à la Parisienne 200

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

Tarte flambée 110

Alsatian flatbread with crème fraîche, bacon, and onion

Fromage affinées 155

A selection of cheese served with accompaniments

Profiteroles aux noisettes 125

Profiteroles with hazelnut ice cream

Gateau du jour 65

Daily cake – please ask your waiter