

Monsieur

RESTAURANT

(And) What if "Monsieur" was one of Marlene Dietrich's many friends...

(And) What if he made her dream during the three years she lived in her suite, here on the Lancaster hotel's 4th floor, by bringing her regional specialties from his journeys...

(And) What if Marlene Dietrich had discovered the wonderful culinary diversity of our beautiful France, all by staying here, at 7 "rue de Berri" thanks to "Monsieur" And his love for the French countryside's plurality and uniqueness...

(And) What if Today it was you discovering or rediscovering these beautiful local dishes, by tasting a family cuisine, savory and sometimes "incarnated" by our Chef's creativity... So we recreated one of the most passionate French love stories, by serving you the way "Monsieur" would have done for Marlene...



This month the *Chef Sebastien Giroud* has the pleasure to take you on the road of
the New Aquitaine:



Starters

* Starter of the day

17.00 €

Basque pan-fried frog's calf and wild garlic

36.00 €

Gravlax of Banka Trout and variations of radishes

26.00 €

Green asparagus bavarois, marinated egg yolks and "Sturia" Aquitaine caviar

34.00 €

All our meats are French origin - Net prices in Euros all taxes included.

*The house does not accept checks - * No reduction can apply on these dishes*

Main courses

Sea

* The day fishing

25.00 €

Roasted brill sliced with Kaffir lime leaf and purple artichokes

39.00 €

Back of bass grilled on one side only, razor clam, fingerling potatoes and spring onion

44.00 €

Earth

* Ground veal with Espelette and sweet pepper

25.00 € or 48.00 € / 2pers.

Milk-fed lamb vegetables with spicy porc sausage oil

45.00 €

Porc chop roasted on the pan, spring onion and purple asparagus

41.00 €

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Cheeses from our farms

* Our cheeses selection

16.00 €

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Desserts

The Chef Hugo Correia suggest to you his desserts menu:

* Dessert of the day

14.00 €

Rhubarb variations, cream cheese with PDO Ossau-Iraty

18.00 €

Sweetness of chocolate and sweet red peppers

23.00 €

Perigord strawberries, cream and fennel preserve

20.00 €

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Our tasting menu



3 courses menu

90.00€

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5 courses menu

130.00€

Tasting menu is created by our chef, according to our "à la carte" ingredients.

It requires the participation of the whole table.

All our beef meats are French origin - Net prices in Euros all taxes included.

The house does not accept checks - No reduction can apply on menus

Restaurant service from 12:00pm to 2pm and from 7:30pm to 10pm