

Monsieur

RESTAURANT

The menu signed by Sébastien Giroud & his team,
inspired mainly by seasons
and local producers.

Our menus

Let the Chef's inspiration work and trust him
with two different surprise menus.

Discovery Menu

3 courses - 90.00 €

Wine pairing - 135.00 €

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Tasting Menu

5 courses - 130.00 €

Wine pairing - 195.00 €

Our menus are for the entire table.

**Service at the restaurant from Monday to Friday
from 12:30 p.m. to 2 p.m. and from 7:30 p.m. to 10 p.m.**

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

The house does not accept checks

Allergen list is available

Starters

Snails

« Gros gris » with parsley butter, ravioli with herbs 26.00 €

"Fines de Claire" Oyster

Market Leeks with seaweed butter, passion fruit vinaigrette sauce 32.00 €

Foie gras

Pan sautéed and poached, duck and bergamot broth, "boule d'or" turnip 28.00 €

Main courses

Cod fish back

Steamed, pearly "Carabineros" shrimp, celery and coffee cannelloni 39.00 €

Red Mullet

Seized, razor clam fish with green butter, turnip cabbage and watercress 38.00 €

Bresse Chicken

Roasted, preserved salsify, legs in a broth 42.00 €

Veal loin

Roaster with anchovy butter, parmesan cheese, seasoned with lemon gnocchi 40.00 €

Beef chop

To share, marrow bone, mashed potatoes with truffle, "choron" dressing 42.00 €

Our cheese selection

22.00 €

Deserts

Soufflé Chartreuse and caramelized apple 18.00 €

Chocolate, textured, refreshed with mint 18.00 €

Clementine and almond in a declination, with fresh thyme emanations 18.00 €