



Regional Menu Cœur de France

Starter + Main / Main + Dessert 49
Starter + Main + Dessert 59

Starters 24

Sot L'y Laisse ravioli, Vouvray emulsion, herb salad
or
Fresh white asparagus soup with smoked eel and pistachio

Mains 36

French veal ragout casserole with vegetables
or
Roasted pike-perch back, French peas, matelote sauce

Desserts 14

Pear and tonka with white wine and lemon
or
Strawberry cream, Genoa bread and almond crunch

Water and coffee included

Fresh from the Market and Signature dishes

Starters

Green asparagus from Provence, poached chicken egg and lemon sabayon ✓ 32
Red tuna tartar with sesame and baby greens 36

Mains

Catch of the day, pan-fried white asparagus with lemon *market price*
Steamed cod, pan-fried common bobtail squids and candied fennel 42
Sautéed veal chop, artichoke peppers cooked with Colonnata bacon 50
Pink lobster hot and cold, lime and roasted coconut mayonnaise 88
7-hour lamb shoulder with Ratte du Touquet potatoes *for two* 94

International Classics

Matured cheese plate 18
Croque-monsieur, fries and salad 20
Croque-madame, fries and salad 22
Club sandwich, fries and salad 24
Chicken or prawns Caesar salad 20 26
Knife-cut beef tartare, riquette, capers and old parmesan, fries and salad 26

Our Pastries

Candied Lemon Entremet 14
Chocolate and coffee Entremet 14
Fresh sliced fruits plate 14
Hazelnut pie 14

Patrick Font Juices & Nectars 9

25cL

Apricot
Peach
Pear Williams

Our champagnes

Deutz brut		Deutz brut rosé	
Glass 12cl	18	Glass 12cl	22
Bottle 75cl	79	Bottle 75cl	109

Champagne & Caviar

A glass of Deutz champagne 12cL & 15gr of Sturia «primeur» caviar 65
A glass of Deutz champagne 12cL & 15gr of Sturia Prestige caviar 75

Our wines

12cL 75cL

Whites

2018 AOP Provence – « Clos Blanc » La Martinette 14 65
2019 AOC Chablis « Signature » Alain Geoffroy 14 79
2019 AOC Pouilly-Fumé - Ladoucette 14 79
2019 AOC Condrieu - François Villard 20 109

Reds

AOP Coteaux d'Aix en Provence – Domaine Belambree « Effet Papillon » 12 59
2018 AOC Mercurey 1er Cru - « Saumonts » 16 89
2015 AOC Pomerol – Château Mazeyres 22 109
2019 AOC Côte-Rotie - François Villard 28 139

Rosés

2018 AOP Côte de Provence - Château Saint-Maur 14 69

