

Duck Platter – 49

Ideal for 1 person or for 2 to share as a starter

A medley of duck dishes, including foie gras terrine, smoked breast, lightly marinated carpaccio sautéed with the fruits of the season, gizzards on salad, and confit

Fresh products except for gizzards — gluten free on request

Best accompanied by a sweet white wine

Pleasures to be shared... or not

Caviar Platter – 45

For 2 to share as a starter

Caviar (10g) on a bed of marinated salmon, blinis and crème fraiche, steamed potatoes

Fresh products, caviar from the Amur River, Russia/China

Best accompanied by a glass of champagne

All our meats come from the European Union. Overall, nearly 90% of our products are fresh, respecting the rules of food hygiene and traceability. Ingredients that cannot be found may be replaced by other items available in our market. Thank you for your comprehension.

Our partners and suppliers

Meat

Boucherie Lalauze · 15-17 avenue Corentin Cariou 75019 Paris

Fish

Poissonnerie Fine de France · 84 rue des Dames 75017 Paris

Caviar

Caviarly's · 57 quai de Grenelle 75015 Paris

Duck

Maison Masse "La Maison du Foie Gras" · 54 avenue de Normandie 94150 Rungis

Fruits and vegetables

Trinacria · 13 rue des Vieux Moulins, 77400 Lagny-sur-Marne

Cheese and dairy products

Artisan Fromager Lethielleux · Le Tertre Bertrand 49150 Fougeré

Doma Frais · 1 avenue des Froides Bouilles 91420 Morangis

Formule – 34

available except on holidays and evenings with dinner concerts

Starter and main dish or Main dish and dessert
Starter only – 14, main dish only – 25

Starters

Spinach Tatin with onions and figs

Fresh products — gluten free

Sweet-corn Soup with peas

Fresh products, France — gluten free, vegetarian

Zucchini and Sea Scallop Flan, toasted spice bread

Fresh products except for frozen scallops — gluten free on request

Warm Goat Cheese with toasted almonds, salad

Fresh products — vegetarian, gluten free on request and extra

Linguini with leeks and smoked pine nuts

Fresh products— vegetarian,

Main dishes

Roasted Sea Bass Fillet, green asparagus velouté, bacon

Fresh products, Greece — gluten free

Vegetarian Platter — assortment of hot and cold vegetables

Fresh products — gluten free

Suckling Pig in red wine sauce with mushrooms and bacon, scalloped potatoes

Fresh products, pork from Germany or Ireland

Shredded Flank Steak with Roquefort or pepper sauce

Fresh products, beef from Ireland or EU — Roquefort sauce gluten free

Vegetable Tajine with Chicken

Fresh products, France — vegetarian on request, gluten free

The Evening's Special

Fresh products, origin depending on availability

To accompany your choices

<i>Mixed salad</i>	12	<i>Linguini</i>	11
<i>Green salad</i>	9	<i>French fried potatoes</i>	6
<i>Mixed vegetables</i>	7	<i>Scalloped potatoes</i>	5
<i>Green beans</i>	7	<i>Extra sauce</i>	3
<i>Gluten-free bread</i>	5	<i>Butter</i>	2

A la carte

Starters

Traditional French Onion Soup au gratin		14
<i>Fresh products — gluten free on request</i>		
Shellfish (prawns, mussels, cockles) and Vegetable Broth		22
<i>Fresh cockles and mussels, France, frozen prawns, Asia — vegetarian, gluten free</i>		
Snail Cassolette au gratin with shallots and cream		17
<i>Vacuum-packed snails, EU</i>		
Duck Foie Gras		
▪ Terrine with toast, tomatoes and peppers		22
▪ Tapas with marinated torchon foie gras and fresh fruit, radish, arugula...		21
▪ Pan-fried in veal sauce caramelized tomatoes		22
<i>Fresh products, foie gras from France — gluten free on request</i>		
Gillardeau N° 3 Oysters		25
<i>France — gluten free</i>		
	6	
	12	49

Main dishes

Monkfish, cockles, and mussels in vegetables, with white chocolate		34
<i>Fresh products, EU — gluten-free</i>		
Grilled Rack of Lamb with rosemary, scalloped potatoes		31
<i>Fresh products, lamb from UK, gluten free</i>		
Sea Scallop sauteed with melted artichoke		36
<i>Fresh products, various origins, France or Asia depending of arrivals, gluten free</i>		
Vegetarian Platter — assortment of hot and cold vegetables		23
<i>Fresh or frozen products. Japan or French Atlantic — gluten free</i>		
Beef Tenderloin with Roquefort, bearnaise, or pepper sauce (180g)		35
<i>Fresh products, France — Roquefort sauce gluten free</i>		
Duck Magret with passion fruits		29
<i>Fresh products, France — gluten free</i>		
The Evening's Special		depending of arrivals
<i>Depending on availability; price may vary</i>		

Main dish and dessert – 19

for young diners under 10

Main dish — Chicken Brochette, Salmon, or equivalent

Dessert — Crème Brûlée, 2 scoops of Ice Cream, or equivalent

Cheese Tray – 15

*Choice of 3 aged cheeses per person
from the chef's selection of the season's best*

Desserts – 10

We make all our own desserts and serve the finest artisanal ice cream.

After Eight Sundae served with Get 27 liqueur (+ 4)

Frozen products — gluten free

Caramel Crème Brûlée

Fresh products — gluten free

Coffee or Tea Coquin (+5)

with chocolate mousse, mini crème brûlée, ice cream...

Fresh products — gluten free on request

Champagne Gourmand (+12)

assortment of our desserts served with a glass of champagne

Fresh products — gluten free on request

Chocolate Charlotte with custard sauce

Fresh products, our preparation

Mixed-Fruit Verrine (mangoes, bananas, berries)

Fresh products, our preparation

Mascarpone and Milk-Chocolate Mousse with almond cakes

Fresh products, our preparation

Crispy Apple Tart with caramel ice cream

Fresh products, artisanal ice cream

**** Please order at the beginning of your meal — 25 minutes' preparation!***

*The restaurant is open every evening,
serving until midnight on weekdays and 12:30 on weekends.*

It can be reserved at lunchtime for special occasions.