

Duck Platter – 45 €

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

Formule – 32 €

available except on holidays and evenings with dinner concerts

Starter and main dish or Main dish and dessert

Starter only – 12€, main dish only – 23€

Starters

Millefeuille with cream of sardines

Fresh products — gluten free

Duck Confit Rillettes

Fresh products, France — gluten free

Goat Cheese Terrine with fruit and nuts

Fresh products, cheese by Lethiellieux, France — vegetarian, gluten free

Poached Eggs with creamed spinach

Fresh products — vegetarian

Zucchini and Sea Scallop Flan, toasted spice bread

Fresh products except for frozen scallops — gluten free on request

Fresh Asparagus and Marinated Salmon, potato purée with Roquefort

Fresh products— vegetarian, gluten free

Main dishes

Pollock with steamed vegetables and herbs en papillote

Fresh products, Netherlands — gluten free

Duck Magret with caramelized tomatoes and Espelette peppers (+ 5 €)

Fresh products from France — gluten free

Vegetarian Platter — assortment of hot and cold vegetables

Fresh products — gluten free

Suckling Pig with honey and red wine sauce, 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

Brochette of Chicken marinated with bell peppers, French fries

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

The Evening's Special

Fresh products, origin depending on availability

A la carte

Starters

Traditional French Onion Soup au gratin		11 €
<i>Fresh products — gluten free on request</i>		
Scottish Salmon Carpaccio with citrus marinade		15 €
<i>Salmon from Scotland, our preparation — gluten free</i>		
Spaghetti with Burgundy Snails and garlic cream		18 €
<i>Fresh products except frozen snails, EU</i>		
Bouchot Mussels mariniere, flavored with curry		15 €
<i>Fresh mussels, France — vegetarian, gluten free</i>		
Caesar Salad with shrimp and vegetables		15 €
<i>Fresh chicken, France — gluten free</i>		
Duck Foie Gras		
▪ Terrine with toast		21 €
▪ Tapas with marinated torchon foie gras and fresh fruit, radish, arugula...		18 €
▪ Pan-fried in veal sauce with spiced mango		19 €
<i>Fresh products, foie gras from France — gluten free on request</i>		
Gillardeau N° 3 Oysters		
	6	25 €
	12	49 €
<i>France — gluten free</i>		

Main dishes

Fillet of sole meuniere with black lemon and thieboudien rice		38 €
<i>Fresh products, origin Netherlands when available — gluten-free</i>		
Grilled Rack of Lamb with feta cream, garlic potatoes		29 €
<i>Fresh products, lamb from UK</i>		
Sautéed Sea Scallops, white and green asparagus, tomato vinaigrette		36 €
<i>Fresh products, various origins</i>		
Vegetarian Platter — assortment of hot and cold vegetables		22 €
<i>Fresh products — gluten free</i>		
Beef Tenderloin with Roquefort, bearnaise, or pepper sauce		35 €
<i>Fresh products, Ireland or other EU — Roquefort sauce gluten free</i>		
The Evening's Special		
<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

To accompany your choices

<i>Spaghetti</i>	<i>7€</i>	<i>Mixed salad, crudités</i>	<i>10€</i>
<i>French fried potatoes</i>	<i>6€</i>	<i>Green salad</i>	<i>8€</i>
<i>Scalloped potatoes</i>	<i>5€</i>	<i>Mixed vegetables</i>	<i>7€</i>
<i>Gluten-free bread</i>	<i>5€</i>	<i>Green beans</i>	<i>7€</i>
		<i>Extra sauce</i>	<i>3€</i>

Cheese Tray – 15 €

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

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

Duck

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

Fruits and vegetables

Prim fruits · 13 rue des Cerisiers 91028 Évry

Cheese and dairy products

Artisan Fromager Lethielleux · 49150 Fougères

Doma Frais · 1 avenue des Froides Bouilles 91420 Morangis

Desserts – 10 €

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

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

Mint and chocolate artisanal ice cream — gluten free

Tiramisu with fresh berries

Fresh products

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

Walnut cake with sherry, chocolate coulis

Fresh products, our preparation

Strawberry Soup with thyme sorbet

Fresh products, our preparation

Chocolate Almond Lava Cake with candied kumquat

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.