

## ***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

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

## Main dishes

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

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<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.***