

## ***Duck Platter – 59***

*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 – 54***

*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 – 38

available except on holidays and evenings with dinner concerts

**Starter and main dish or Main dish and dessert**  
**Starter only – 16 • Main dish only – 25**

## Starters

### **Gravlax Salmon Carpaccio**

*Fresh products, Scotland*

### **Lentil Soup, Morteau Sausage**

*Fresh products, EU — vegetarian on request, gluten free*

### **Zucchini and Sea Scallop Flan, toasted spice bread**

*Fresh products except for frozen scallops —gluten free on request*

### **Foie Gras Tapas with arugula, black radish, and mango (+8)**

*Fresh products, France, gluten free on request*

### **Cabbage stuffed with pan-fried vegetables, cauliflower cream**

*Fresh products, EU — vegetarian, gluten free*

## Main dishes

### **Grilled Salmon Steak with magic sauce, saffron rice**

*Fresh products, Scotland — 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*

### **Veal Fillet with morello cherry sauce, mashed potatoes**

*Fresh products, Ireland or EU — gluten free*

### **Chicken Piccata, tarragon tomatoes, tagliatelle**

*Fresh products, France — gluten free*

### **The Evening's Special**

*Fresh products, origin depending on availability*

## To accompany your choices

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<b>Mixed salad</b>	<b>16</b>	<b>Tagliatelle</b>	<b>15</b>
<b>Green salad</b>	<b>12</b>	<b>French fried potatoes</b>	<b>7</b>
<b>Green beans</b>	<b>8</b>	<b>Scalloped potatoes</b>	<b>6</b>
<b>Mixed vegetables</b>	<b>8</b>	<b>Extra sauce</b>	<b>3</b>
<b>Gluten-free bread</b>	<b>5</b>	<b>Butter</b>	<b>3</b>

# *A la carte*

## *Starters*

### *Duck Foie Gras*

- *Terrine with fig chutney on toasted brioche* 23
- *Pan-fried in veal sauce with apples and brioche* 26  
*Fresh products, France — gluten free on request*

### *Fish Soup with rouille sauce*

*Fresh products, Atlantic Ocean — vegetarian, gluten only in bread sops*

17

### *Calamari sauteed with soy sprouts, spicy cocktail sauce*

*Fresh products, ? — gluten free*

22

### *Burgundy Snails with parsley butter, goat cheese, and cashews*

*France or EU — gluten free*

18

### *Gillardeau N° 3 Oysters*

*France — gluten free*

6 25

12 49

## *Main dishes*

### *Roast Sea Bass flambeed in Armagnac, butternut squash and vegetables* 38

*Fresh products, EU — gluten-free*

### *Grilled Rack of Lamb au jus with shallots, fingerling potatoes* 34

*Fresh products, lamb from UK*

### *Sea Scallops and herbs en croute, poached leeks* 39

*Fresh products, various origins*

### *Vegetarian Platter — assortment of hot and cold vegetables* 24

*Fresh or frozen products, Japan or French Atlantic — gluten free*

### *Beef Tenderloin with Roquefort, bearnaise, or pepper sauce (180g)* 38

*Fresh products, France — Roquefort sauce gluten free*

### *Duck Magret and spicy caramelized tomato sauce* 33

*Fresh products, France — gluten free*

### *The Evening's Special*

*Depending on availability; price may vary*

## ***Main dish and dessert – 21***

*for young diners under 10*

*Main dish — Chicken Brochette, Salmon, or equivalent*

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

## ***Cheese Tray – 17***

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

## ***Desserts – 12***

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

### ***Lemon Sorbet with vodka (+5)***

*Frozen products — gluten free*

### ***Crème Brûlée with citrus fruits***

*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 blanc de noir*

*Fresh products — gluten free on request*

### ***Pistachio Tiramisu***

*Fresh products, our preparation*

### ***Chestnut Cream Truffle, honey walnut ice cream***

*Fresh products with frozen chestnuts, 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.*