



starters



euros

duck foie gras flavoured with sumac spices and raspberries	21 •
father fabre's goat cheese lasagna, shiso seaweed with balsamic vinegar reduction	17 •
melon from charentes, crispy bressaola	19•
poached egg, leek, tartar sauce 	15
vegetable tempura, sucrine lettuce, creamed watercress	26 •

large salads

young vegetable and fresh herbs, vegetable consommé,  chanterelle mushroom ravioli and almonds	29 •
crunchy vegetables, dandelion salad, gambas, potatoes, japanese vinaigrette	29 •




main dishes

meunière turbot, baby artichokes, goji chutney 	36
pork tenderloin stuffed with carrot/radish/snow peas, lemongrass and lobster broth 	29 •
slightly pan-sautéed cod fish, potato brandade, capers and fennel sauce	29
roasted small duck, cherry juice, fresh potato chips	32
snack-grilled sole, parmigiano cheese risotto, raw vegetable mix	35
pan-sautéed rack of veal with chanterelle mushrooms, swiss chard and chervil (for 2 persons)	78

classicals

grilled rib eye with mixed peppercorn butter, french fries	29
traditional club sandwich	23 •
first beef burger 0.40 lb, french fries and green salad	21 •

Desserts

raspberries, blackberries, red currant, almond clafoutis flavoured with kirsch	15•
tanzania choc-hot-late, crispy cocoa beans and cocoa sorbet 	11 •
rhubarb, pistachio genoa cake, lemon and thyme sorbet 	11
layer by layer of goji berry and chocolate, apricot sorbet, crispy lemon flakes 	14
coffee, white coffee mousse, chocolate cake with coffee, coffee drink	13 •
ice cream and/or sorbet with neroli oil flavoured whipped cream	11 •
ice cream flavour : madagascar bourbon vanilla, coffee, "fleur de sel" caramel, lavender	
sorbet flavour : lemon thyme, savory, apricot/goji, cocoa	

Daily specials

from monday to friday, please ask your maître d'h for the chef's selection

starter and main course or main course and dessert 29 euros •

starter – main course – dessert 35 euros •

Tasting menu 72 euros •

(this menu is only served for the entire table)

melon from charentes, crispy bressaola
 duck foie gras flavoured with sumac spices and raspberries
 slightly pan-sautéed cod fish, potato brandade, capers and fennel sauce
 roasted small duck, cherry juice, fresh potato chips
 tanzania choc-hot-late, crispy cocoa beans and cocoa sorbet

champagne menu 85 euros

duck foie gras flavoured with sumac spices served with a glass of brut laurent perrier champagne
 meunière turbot served with a glass of brut laurent perrier champagne
 layer by layer of goji and chocolate served with a glass of rosé laurent perrier champagne

if you suffer from a food allergy, please inform your maître d'h, a suitable meal will be prepared to meet your needs.



• prices include french v.a.t. reduction

the superfoods products have been selected for their high concentration in essential nutrients and for their low contribution in calorie.

our chef, gilles grasteau, compose exclusive menu, made of ingredients produced within a 200 kilometers radius from paris.

a positive project for the environment as well as a great opportunity to discover some of the best products of our regions.

net prices, all taxes included.cheques are not accepted regarding the law L112-8 of monetary and financial code.

all our meats are from the european community.

