

DINNER

HORS D'OEUVRES, ENTRÉES AND SALADES

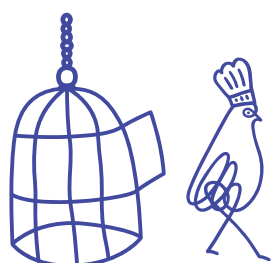
Huîtres “Isigny” *	28
warm oysters, camembert cream, spinach	
Poireaux vinaigrette	20
leeks, hazelnuts	
Paté en croute, tradition Bourgeoise	31
foie gras and sweetbread terrine	
Thon à l’espelette	28
big eye tuna, scallop, espelette oil, spring onions	
Lotte frite au sarrasin	29
buckwheat fried monkfish, cucumbers and curry vinaigrette	
Tartare de boeuf	89
hand-cut prime filet, traditional condiments, kristal caviar	

GOURMANDISES

Foie gras poché au Sauternes	41
morels and turnips, spiked consommé	
Quenelle de brochet, sauce américaine	35
pike mousse and lobster sauce	
Crêpinette de volaille au foie gras	36
chicken and foie gras, last year’s pear	
Ris de veau à l’estragon	39
veal sweetbreads, cream, tarragon, maitake mushrooms	

LES PLATS

Halibut beurre blanc	51
fermented daikon + caviar 60	
Homard « bourse et la vie »	95
Maine lobster, sauce au poivre, pommes dauphine	
Bar noir pur Sud	47
gently steamed black bass, jus de bouillabaisse, spring onion and olives	
Filet de sole meunière “Tradition” ou “aux huitres”	80
dover sole, golden butter, spinach, with or without oysters	
Tout le lapin	61
all of the rabbit	
Agneau au vert	59
lamb chop with spring vegetables, green garlic, chard stuffed with the neck	
Canette aux abricots	62
duck breast with apricots, “gibelotte” of the rest with chanterelles	
Filet de bœuf	75
marrow bone, pommes purée “noir et blanc”, sauce chateaubriand	



* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.