

# DINNER

## HORS D'OEUVRES, ENTRÉES AND SALADES

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

## GOURMANDISES

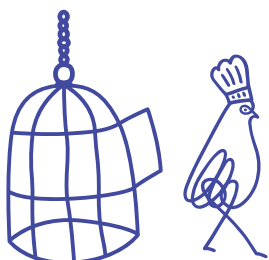
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<b>Foie gras poché au Sauternes</b>	41
morels and turnips, spiked consommé	
<b>Quenelle de brochet, sauce américaine</b>	35
pike mousse and lobster sauce	
<b>Crêpinette de volaille au foie gras</b>	36
chicken and foie gras, last year’s pear	
<b>Ris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

## LES PLATS

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<b>Halibut beurre blanc</b>	51
fermented daikon   + caviar 60	
<b>Homard « bourse et la vie »</b>	95
Maine lobster, sauce au poivre, pommes dauphine	
<b>Bar noir pur Sud</b>	47
gently steamed black bass, jus de bouillabaisse, spring onion and olives	
<b>Filet de sole meunière “Tradition” ou “aux huitres”</b>	80
dover sole, golden butter, spinach, with or without oysters	
<b>Tout le lapin</b>	61
all of the rabbit	
<b>Agneau au vert</b>	67
lamb chop with spring vegetables, green garlic, chard stuffed with the neck	
<b>Canette aux abricots</b>	62
duck breast with apricots, “gibelotte” of the rest with chanterelles	
<b>Filet de bœuf</b>	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.