

DINNER

HORS D'OEUVRES, ENTRÉES AND SALADES

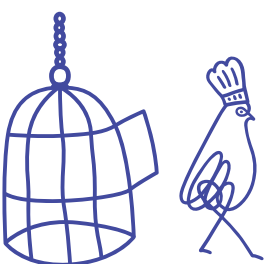
Huîtres “Isigny”* warm oysters, camembert cream, spinach	28
Poireaux vinaigrette leeks, hazelnuts	20
Paté en croute, tradition Bourgeoise foie gras and sweetbread terrine	31
Thon à l’espelette* yellowfin tuna, scallop, espelette oil, spring onions	28
Lotte frite au sarrasin buckwheat fried monkfish,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

GOURMANDISES

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

PLATS

Halibut beurre blanc fermented daikon + caviar 60	51
Homard « bourse et la vie » Maine lobster, sauce au poivre, pommes dauphine	95
Bar noir pur Sud gently steamed black bass, jus de bouillabaisse, spring onion and olives	47
Filet de sole meunière “Tradition” ou “aux huitres” dover sole, golden butter, spinach, with or without oysters	80
Tout le lapin all of the rabbit	61
Agneau au vert lamb chop with spring vegetables, green garlic, chard stuffed with the neck	84
Canette aux abricots duck breast with apricots, “gibelotte” of the rest with chanterelles	62
Filet de bœuf marrow bone, pommes purée “noir et blanc”, sauce chateaubriand	75



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