

# LUNCH

## HORS D'OEUVRES, ENTRÉES AND SALADES

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<b>Consommé alsacien</b> double consommé, sauerkraut dumplings, gewürztraminer	18
<b>Poireaux vinaigrette</b> leeks, hazelnuts	20
<b>Thon à l'espelette</b> big eye tuna, scallop, espelette oil, spring onions	28
<b>Tartare de boeuf*</b> prime filet, traditional condiments   + <i>Kristal caviar 60</i>	32
<b>Oeufs à la crème de foie gras</b> sunny eggs, foie gras cream, croutons, herbs refreshed with muscat vinegar	22
<b>Quenelle de brochet, sauce américaine</b> pike mousse and lobster sauce	35
<b>Paté en croute, tradition Bourgeoise</b> foie gras and sweetbread terrine	31

## PLAT

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<b>Halibut beurre blanc</b> fermented daikon   + <i>Kristal caviar 60</i>	51
<b>Bar noir pur Sud</b> gently steamed black bass, jus de bouillabaisse, spring onions and olives	47
<b>Vol-au-vent "Cocou"</b> veal sweetbreads and lobster, puff pastry, vermouth and white wine tarragon cream	44
<b>Crêpinette de volaille au foie gras</b> chicken and foie gras, last year's pear, pommes purée	36
<b>Coquelet rôti, pommes purée</b> young chicken with sherry vinegar, almond, green beans and apricot jus	36
<b>Canette aux abricots</b> duck breast with apricots, "gibelotte" of the rest with chanterelles	62
<b>Au Poivre</b> Maine lobster, pommes dauphine	95
beef filet, pommes frites with lemon and espelette	52

## SIDES

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<b>Salade verte</b>	12
<b>Pommes frites</b>	14

