

# LUNCH

## HORS D'OEUVRES

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**Service de gaspacho**  
seville style, iberico tartine

**Poireaux vinaigrette**  
leeks, hazelnuts

**Asperges tonnato**  
steamed asparagus, tuna-caper-anchovy sauce

**Thon à l'espelette\***  
yellowfin tuna, scallop, espelette oil, spring onions

**Tartare de bœuf\***  
hand chopped prime filet, traditional condiments  
with caviar + 74

**Oeuf mayonnaise au tourteau**  
hard boiled egg with mayonnaise, peekytoe crab

**Salade verte au parmigiano « extra vecchio »**  
lettuces, cucumber, herbs, 5-year parmesan,  
white anchovy vinaigrette

**Avocat crevette**  
organic avocado, shrimp dressed with French cocktail sauce

**Pate en croute "Tradition Bourgeoise"**  
sweetbread and foie gras terrine

## PLATS

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**Thon grillé, garniture niçoise\***  
grilled tuna, haricots verts, tomato, potato, anchovy,  
olive and caper, quail egg, sherry vinaigrette

**Canette aux abricot +18**  
duck breast with apricots, "gibelotte" of the rest with chanterelles

**Quenelle de brochet, sauce américaine**  
pike mousse, lobster sauce

**Homard "Bourse et la Vie" +23**  
Maine lobster, green peppercorns, cognac and cream,  
pommes dauphine

**Vol-au-vent Coucou**  
sweetbreads, lobster, mushroom, vermouth cream  
with tomato, pâte feuilleté

**'Crepinette' de volaille au foie gras**  
chicken and foie gras, last year's pear, pommes purée

**Poulet au citron**  
half heritage chicken, lemon and thyme

**Paleron de boeuf, sauce chateaubriand\***  
prime flat iron, jus with white wine and herbs

**Filet de boeuf, sauce au poivre\* +19**  
prime filet, sarawak green peppercorn sauce

2 Courses 69

