



## CHAMPAGNES



Perrier-Jouët Grand Brut	12CL	€18
Perrier-Jouët Blason Rosé		€19
Perrier-Jouët Blanc de Blancs		€26
Perrier-Jouët Belle Epoque 2011		
Perrier-Jouët Belle Epoque Rosé 2006		
Perrier-Jouët Belle Epoque Blanc de Blancs 2004		

	75CL	€85
		€95
		€120
		€248
		€500
		€620

## COCKTAILS

<b>CHIVAS COLLIN'S</b>	
Chivas, fresh lemon juice, sugar cane syrup, soda	
<b>LILLET TONIC AGRUMES</b>	
Lillet of your choice, tonic, citrus slices	
<b>ABSOLUT LIME</b>	
Absolut vodka, fresh lime juice, lemonade	

	12CL		4CL
	€17	Lillet selection White, Rosé.....	€12
		Ricard.....	€12
	€17	Chivas 12 years.....	€14
		Jameson Black Barrel .....	€14
	€17	Four Roses Single Barrel.....	€14
		The Glenlivet Founder's Reserve.....	€14

## TODAY'S SPECIAL

FOR LUNCH / FROM MONDAY TO FRIDAY

Suggestion

MEAT  
OR  
FISH

€29

Suggestion

MEAT OR FISH  
+  
DESSERT OF THE DAY  
+  
COFFEE

€44

## THE INSTANT

EVERYDAY

GLASS OF PERRIER-JOUËT GRAND BRUT (12CL)

STARTER  
MAIN COURSE  
DESSERT

€72

## SPRING MENU

**GREEN ASPARAGUS** <sup>SuperFoodRx</sup>  
organic mimosa egg

« AXURIA » LAMB FROM PYRENEES  
Navarin-style

**GARIGUETTE STRAWBERRIES**  
Tahiti vanilla mousse and soft almond biscuit

54€

## STARTERS

<b>PARSLEY HAM TERRINE FROM ARNAUD NICOLAS</b> (Meilleur Ouvrier de France, Pork Butcher).....	€18
<b>FRENCH GREEN ASPARAGUS COLD SOUP</b> <sup>SuperFoodRx</sup> fresh goat cheese from Touraine.....	€18
<b>GRILLED OCTOPUS</b> french white asparagus and streaky bacon.....	€22
<b>CAMBADOS SARDINE</b> "Bordier" butter and crispbread.....	€18

## SEASIDE

<b>MEUNIÈRE-STYLE HAKE</b> saffron rice with peas Iberian chorizo.....	€32
<b>SHELLFISH RIGATONI</b> baby fava beans and seasonal sorrel.....	€26
<b>STEAMED SALMON</b> green asparagus and coconut oil, white butter sauce infused with lemon and ginger.....	€29
<b>COD AÏOLI</b> <sup>SuperFoodRx</sup> baby spring vegetables and seaweed tartare.....	€31

## INLAND

<b>TENDER PORK CHEEK FROM ABOTIA FARM</b> peas and Iberian Chorizo.....	€28
<b>ROASTED ORGANIC POULTRY,</b> amber-yellow wine cooked asparagus.....	€32
<b>CUT OF « L'OR ROUGE » LIMOUSIN BEEF</b> artichoke and paloise sauce.....	€34

## VEGETERIAN SELECTION

<b>LETTUCE HEART</b> <sup>SuperFoodRx</sup> avocado, grapefruit, lemon and olive oil.....	€17
<b>SELECTION OF SIDE DISHES</b> <sup>SuperFoodRx</sup> .....	€24
<b>SEASONAL FRUITS IN AN AROMATIC BROTH</b> <sup>SuperFoodRx</sup> .....	€14

## THE ESSENTIALS

<b>TRADITIONAL GROUND STEAK CHEESEBURGER OF THE MOMENT</b> classic or parmesan fries and baby leaf salad.....	€29
<b>HOUSE-SEASONED STEAK TARTARE</b> lettuce heart and chive cream with classic or parmesan fries.....	€29

## DESSERTS

<b>NYANGBO 68% CHOCOLATE CREMEUX</b> soft biscuit and caramelized pecan nut.....	€14
<b>BLANCMANGE WITH VANILLA FROM MADAGASCAR</b> crisp cereal shortbread and melted caramel .....	€14
<b>GRAPEFRUIT AND RASPBERRY</b> flavoured with hibiscus.....	€14
<b>SELECTION BY FLORENCE LESAGE</b> pastry of the day .....	€14





## WINES

### WHITE

	12CL.	75CL.
<b>SUD-OUEST :</b>		
IGP Côtes de Gascogne, Domaine de Miselle « Soleil d'Automne »	<b>10€</b>	<b>39€</b>
<b>ITALIE :</b>		
Pinot Grigio, Contessa Givanna Mancini	<b>10€</b>	<b>39€</b>
<b>VALLÉE DU RHÔNE :</b>		
AOC Cairanne, Domaine Pierre Vidal		<b>42€</b>
<b>LANGUEDOC :</b>		
IGP Val de Montferrand, Clos des Augustins « Les Bambins »		<b>44€</b>
AOP Limoux, Domaine de l'Aigle, Chardonnay	<b>12€</b>	<b>54€</b>
<b>VALLÉE DE LA LOIRE :</b>		
AOC Sancerre, Domaine Dauny « Les Caillottes »	<b>13€</b>	<b>62€</b>
<b>BOURGOGNE :</b>		
AOC Mâcon Villages, Domaine des Teppes de Chatenay		<b>59€</b>
AOC Chablis, Domaine du Colombier	<b>15€</b>	<b>66€</b>

### RED

	12CL.	75CL.
<b>VALLÉE DE LA LOIRE :</b>		
AOC Saint Nicolas de Bourgueil, Domaine Lorieux, « Expression »	<b>11€</b>	<b>44€</b>
AOC Sancerre, Domaine Dauny « Pynoz »		<b>62€</b>
<b>VALLÉE DU RHÔNE :</b>		
AOC Côtes du Rhône, Domaine La Ligière « Les Costebelles »		<b>39€</b>
AOC Vacqueyras, Domaine La Monardière « Les Deux Monardes »	<b>14€</b>	<b>64€</b>
<b>LANGUEDOC :</b>		
AOC Pic Saint Loup, Clos des Augustins « Les Bambins »		<b>47€</b>
IGP Haute Vallée de l'Aude, Domaine de l'Aigle, Pinot Noir	<b>12€</b>	<b>54€</b>
<b>BEAUJOLAIS :</b>		
AOC Morgon Charmes, Domaine de Thullon		<b>45€</b>
AOC Beaujolais Villages, Domaine Jean Bererd « Madone »		<b>49€</b>
<b>BORDEAUX :</b>		
AOC Bordeaux, Château Suau		<b>42€</b>
AOC Cru Bourgeois Exceptionnel du Médoc, Château Les Ormes Sorbet	<b>15€</b>	<b>86€</b>
AOC Saint Emilion Grand Cru, Château d'Arcole		<b>92€</b>
<b>BOURGOGNE :</b>		
AOC Chorey Les Beaunes, Domaine Maillard		<b>84€</b>

### ROSÉ

	12CL.	75CL.
<b>LANGUEDOC :</b>		
AOP Malepère, Château la Soujeole	<b>12€</b>	<b>49€</b>

### SOFT DRINKS

#### MINERAL WATERS

Evian (75cl.).....	<b>€9</b>
Badoit (75cl.).....	<b>€9</b>
Perrier (33cl.).....	<b>€9</b>

<b>SODAS</b> .....	<b>€10</b>
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### HOT DRINKS

Espresso, Decaffeinated.....	<b>€7</b>
Americano.....	<b>€8</b>
Cappuccino, Latte.....	<b>€9</b>
Tea, Herbal tea .....	<b>€9</b>



Alcohol abuse is dangerous for ones health, to consume with moderation.

Net prices in euros, taxes and service included. We don't accept cheques (article L112-8 of the monetary and financial code).

 Indicates a SuperFoodRx™ dish. SuperFoodRx powerfully pairs together whole foods to boost nutritional composition and flavors