



G R O U P

LES ENTRÉES

- CREAMY PUMPKIN SOUP 14.80
- ORGANIC LAMB'S LETTUCE WITH FARMER EGG AND FRIED SWISS BACON 21.00
- AVOCADO & CREVETTES MSC, SAUCE TIVOLI 22.00
- TATAR DE BOEUF SUISSE, TOAST, BEURRE 23.00 / 37.00
- HUÎTRES DE MARENNES- OLÉRON GRATINÉS "ROCKEFELLER"
- OYSTERS GRATINATED WITH BUTTER, KITCHEN HERBS AND BREADCRUMBS 6.00 /PC

LES POISSONS

- FILLET OF SKREI (CABILLAUD) FROM THE NORWEGIAN LOFOTEN ISLANDS,
COLORFUL CASSOULET MADE FROM BELUGA LENTILS, POTATO CUBES,
WINTER VEGETABLES AND SALTED ORGANIC LEMONS, 39.80

LES VIANDES

- SUPRÊME OF FRENCH GUINEA FOWL, POTATO CROUTON, GRILLED BLACK SALSIFY
AND BRUSSELS SPROUTS 39.80
- TOURNEDOS DE BOEUF SEEROSE (IRELAND) WITH CAFÉ DE PARIS BUTTER AU GRATIN,
FRENCH FRIES ALLUMETTES 59.80 / 74.00
+ COLORFUL VEGETABLE PLATTER 8.50

THINK OF NO MEAT

- CAPPELLETTI FATTO IN CASA CON RICOTTA & SPINACHI,
TARTUFO, PANNA & FORMAGGIO 35.00