

La table des
AMIS
“Market menu”

STARTER - MAIN - DESSERT at €32
STARTER - MAIN or MAIN - DESSERT at €26

STARTERS

Mimosa egg ~ dried egg yolks ~ fresh herbs

Pressed beef ~ gribiche sauce ~ roasted mustard

Mackerel ~ tomatoes ~ basil

MAINS

Confit place ~ fennel ~ vegetable sauce

Poultry ~ potatoes ~ thyme juice

Bird tongue risotto ~ bisque ~ parmesan

DESSERTS

Strawberry and rhubarb charlotte

Fig and vanilla tart

Blueberry and basil millefeuille



Prices are net, including VAT and service.

La table des
AMIS

“À LA CARTE”

Evening only, Monday to Friday,
on the ground floor

STARTERS

Tomatoes ~ Shellfish ~ Marjoram, €18

Langoustines ~ Courgette ~ Basil, €23

Sturgeon ~ Onion ~ Anchovy, €19

MAINS

Mackerel ~ new potatoes ~ mustard, €32

Stone bass ~ artichoke ~ *Tuber aestivum* truffles, €36

Pigeonneau ~ beets ~ sea samphire, €38

Risotto ~ « *tuber aestivum* » truffe ~ parmesan, €35

DESSERTS

Cheeses from Pierre Rollet, €15

Chocolate ~ vanilla ~ mucilage, €19

Cherry ~ fresh herbs ~ Port, €17

Apricot ~ rice pudding ~ elderflower liqueur €17



Prices are net, including VAT and service.