

La table des  
**AMIS**  
“Market menu”

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

**STARTERS**

Green beans ~ cockles ~ tangy tomatoes

Oxtail press ~ gribiche ~ mustard seeds

Redfish ~ zucchini ~ red onion pickles

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**MAINS**

Catch of the day ~ potatoes ~ brown bone juice

Pork tenderloin ~ vegetable tian ~ sage juice

Risotto ~ vegetables ~ parmesan

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**DESSERTS**

Chocolate Gianduja mousse

Blueberry, blackberry and elderberry tart

Vanilla and caramel 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

Imperial shrimp ~ fish eggs ~ shell butter sabayon, €23

Sturgeon ~ Onion ~ Anchovy, €19

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**MAINS**

Squid ~ piperade ~ Medoc attic, €32

Pollack ~ zucchini flower ~ verbena, €36

Pigeonneau ~ beets ~ sea samphire, €38

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

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**DESSERTS**

Cheeses from Pierre Rollet, €15

Chocolate ~ vanilla ~ mucilage, €19

Raspberry ~ roses ~ champagne, 17€

Fig ~ blackcurrant ~ fig leaf, 17€



*Prices are net, including VAT and service.*