

La table des
AMIS
“Market menu”

Lunchtime only, Monday to Friday,
on the first floor.

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

STARTERS

Veal carpaccio ~ tuna cream ~ capers

Tuna tartare ~ beetroot ~ fresh cheese

Mushroom velouté ~ dried duck breast ~ hazelnuts

MAINS

Catch of the day ~ butternut squash ~ hazelnut butter sauce

Lamb ~ rice pilaf emulsion ~ balsamic reduction

Fregola sarda risotto ~ parmesan ~ swordfish

DESSERTS

Fig and timut pepper pavlova

Lemon meringue pie

Choux heart guanaja praline



Prices are net, including VAT and service.

La table des
AMIS

“À LA CARTE”

Evening only, Monday to Friday,
on the ground floor

STARTERS

The sea bass ~ cauliflower ~ Sturia caviar, €25

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

Sturgeon ~ Onion ~ Anchovy, €19

MAINS

Squid ~ piperade ~ Medoc attic, €32

Monkfish à la royale ~ shallots ~ truffles, €42

Lamb ~ chanterelles ~ seaweed juice, €38

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

DESSERTS

Cheeses from Pierre Rollet, €15

Chocolate ~ vanilla ~ mucilage, €19

Raspberry ~ roses ~ champagne, 17€

Fig ~ blackcurrant ~ fig leaf, 17€



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