

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

Butternut soup ~ perfect egg ~ hazelnuts

Sea bream tartare ~ beetroot ~ horseradish

Beef cheeks ~ mustard seeds ~ gribiche sauce

MAINS

Semi-cooked tuna ~ fennel confit ~ citrus reduction

Ballotine of poultry ~ gnocchi ~ supreme sauce

Risotto ~ langoustine bisque ~ parmesan

DESSERTS

Crème brûlée ~ Madagascar vanilla

Charlotte ~ pear ~ chocolate

Apples fine tart and vanilla cream



Prices are net, including VAT and service.

La table des
AMIS
“À LA CARTE”

Evening only, Monday to Friday,
on the ground floor

STARTERS

Abalone ~ cauliflower ~ marjoram, €29

XXL oysters ~ beef tartar ~ hollandaise sauce, €23

Sturgeon ~ Onion ~ Anchovy, €21

Risotto ~ « tuber melanosporum » truffle ~ parmesan, €35

MAINS

Scallops ~ truffles ~ poultry jus, €38

Sea bream ~ kiwi ~ cockles mariniere, €39

stuffed Guinea fowl ~ confit legs and potatoes, €39

Antonin Careme's hare ~ foie gras ~ bird's tongue, €42

DESSERTS

Cheeses from Pierre Rollet, €15

Chocolate ~ vanilla ~ mucilage, €19

Apple ~ fontainebleau ~ yuzu, €17

Tangerine ~ gianduja ~ black tea, €18



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