

## *Our Cold Appetizers*

<i>Carpaccio of Artichoke and King-Crab, Andalusian Gaspacho</i>	<i>28 €</i>
<i>Compromise of Asparagus and Smoked Salmon with Cilantro Cream</i>	<i>28 €</i>
<i>Terrine of Foie Gras with Montbazillac, Candied Red Onions</i>	<i>28 €</i>
<i>Baby Lobster, Marmalade of Tomatoes and Espuma of Rocket Salad</i>	<i>35 €</i>
<i>Tian of Smoked Duck Breast and Goose Liver Chips, Asian Crackling Salad</i>	<i>25 €</i>

## *Our Soups*

<i>Soup of the Day</i>	<i>8 €</i>
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## *Our Warm Appetizers*

<i>Fricassee of Bay-Lobster with Asparagus, Nantua Sauce</i>	<i>35 €</i>
<i>Roasted Dublin Bays Prawns with 'Vadouvan' Butter</i>	<i>30 €</i>
<i>Asparagus, Flemish or Mousseline Sauce</i>	<i>28 €</i>
<i>Fried Liver Flavoured with Tonca Bean, Compote of Apples and Gingerbread</i>	<i>28 €</i>

*Our Lunch 3 dishes at 40 €*

*Service and taxes included*

## *Our Fish Courses*

<i>Grilled John Dory with Summer Vegetables, Virgin Oil and Basil</i>	40 €
<i>Poached Cod, Emulsion of Shells and Cherrystone Clams Juice</i>	36 €
<i>Burbot with Coulis of Crustaceans, White and Green Asparagus Risotto</i>	36 €
<i>Sole simply 'Meunière'</i>	40 €

## *Our Meat and Poultry Courses*

<i>Roasted Duckling with Honey and Onions, Gaufrettes Potatoes (2 pers.)</i>	78 €
<i>Seared Beef Tenderloin, Paprika Butter and Fricassee of Artichokes</i>	40 €
<i>Fried Mignon of Veal with Sage, Fried Beans and 'Bellota' Ham</i>	36 €
<i>In a Crust of Fresh Herbs Roasted Rack of Lamb</i>	36 €
<i>Fricassee of Sweetbread and kidneys with Juniper Berries</i>	36 €

### *Menu at 65 €*

*Vinaigrette of Asparagus and 'Bellota' Ham  
'Bonbon' of Large Prawns, Crunchy Asian Salad  
Little Slice of Foie Gras, Candied Red Onions*

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*Fish Casserole with Vanilla  
Roasted Duck Breast with Silam Pepper and Peach  
Pot of 'Beaugé' Kidneys*

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*Strawberries and Red Fruits Soup and Almond Milk Ice Cream  
'Suzette' Pancakes*