

ENTRÉES

-Cold-

CAVIAR

Kaviari Baeri Royal 30g, Blinis, Chives, Crème Fraîche, 90

FOIE GRAS

Duck Liver Pâté, Sourdough, Onion Chutney, 27

ROQUEFORT SALAD

Roquefort Salad with Pear, Endive, Croutons and Walnut Oil, 16

PATÉ GRAND-MÈRE

Chicken Liver and Pork Paté "Grand-mère Style", Cornichon, Sourdough, Onion Chutney, 16

RAVIOLE

Lobster Ravioli, Grand Marnier Sauce, Beetroot Pumèe, Tomato Concassè, 30

-Hot-

SOUPE à L'OIGNON

French Onion Soup, Gruyère Cheese Crouton and Chives, 15

ESCARGOTS

Burgundy Snails in Clay Pots, Specialty Of L' AngéluS, 18 (6p)



FOIS GRAS POÊLÉ

Pan-Seared Foie Gras, Bak Kwa Sauce, Pickled Plums, Hawthorn Pumèe
(24 - 80G) / (36 - 160G)

PLATS

RISOTTO

Sautéed Squid and Chorizo, Saffron Risotto, 32

COQUILLE SAINT JACQUES

Pan-Seared Hokkaido Scallop, Shave Fennel, Preserved Lemon, Champagne Caviar Cream Sauce, 38

CONFIT DE CANARD

Duck Leg Confit, White Beans Casserole, confit duck gizzard, 38

TARTARE DE BŒUF

Beef Tartare "Au Couteau" Seasoned to your Liking, with Fries, 38

LE CASSOULET

French "Country Style" Baked Beans with Toulouse Sausage, Duck Confit and Pork Belly. 40

BOUILLABAISSÉ

Seafood stew, Baby Squid, Asari Clams, Hokkaido Scallop, Seabass, 50

LE FILET MIGNON

200g Grass Fed Beef Fillet Mignon, Wild Mushroom, Pancetta Reduction, Boursin Chantilly, 48

ENTRECÔTE

250g Rib Eye Steak with Potato Gratin, Seasonal Vegetables, Red Wine or Blue Cheese Sauce, 48

LE CHÂTEAUBRIAND GRILLÉ

Grilled Beef Filet 'Châteaubriand', Potato gratin, Seasonal Vegetables, blue cheese sauce and jus.

500g - Shared by 2 Persons 124 / 250g - 62 - 250G

LA CÔTE DE BŒUF (1KG)

Giant "Cote de Boeuf" Prime Rib, for 2 pomme purée, Seasonal Vegetables and jus 1KG- Share by 2 Persons 136

DESSERTS

TARTE FAÇON CRÈME BRÛLÉE

Rhubarb-Crème Brûlée Tart with Poached Rhubarb and Coulis 16