

## STARTERS

- Six Burgundy snails 10.9**  
from "Valentin's"
- Warm mille-feuilles with grilled eggplants \* 10.8**  
fresh goat cheese and olive purée
- Gourmet lobster salad 24**  
fresh coriander dressing
- The fisherman's fish soup \* 9**  
rouille sauce and croûtons
- Pan-fried King shrimp mixed salad \* 12.8**  
crustacean vinaigrette dressing
- Poached chicken egg casserole \* 9.9**  
in red wine sauce
- Atlantic pink shrimp casserole \* 12.6**  
Champagne cream
- Endive salad with walnuts \* 8.2**  
Roquefort cream, Serrano shavings
- Duck foie gras terrine 15.9**  
(from Tradition et Gourmandises')  
chutney de figues, petite brioche dorée

TO GO WITH YOUR FOIE GRAS, A GLASS OF DESSERT WINE 5.6

## SEAFOOD

- Atlantic pink shrimps 11.8**  
120gm approximately\* mayonnaise
- Fine de Claire oysters N°4 \* 15**  
six pieces
- Special Gillardeau oysters N°2 \* 27**  
six pieces
- Whelks meddley 8.8**  
and its Provence rouille sauce
- Half-Lobster from our fish tank (cold) 24**  
mayonnaise
- Half-brown crab from our fish tank (cold) 9**  
mayonnaise

FANCY A SEAFOOD PLATTER?

DON'T HESITATE TO REQUIRE OUR HELP FOR ITS COMPOSITION

\* SEASONAL PRODUCTS

Nos prix sont nets, service compris.  
Toutes nos viandes sont nées, élevées et abattues en Union Européenne.

## MAIN COURSES

- Famous Louis XIV artisan pike quenelles 19.9**  
New Burg
- Fish tank lobster gratin with Whisky 39**  
Basmati rice
- Raw steak tartare (house-seasoned) 18.5**  
homemade fries, salad mix
- Grilled châteaubriand or beef fillet skewer 28.5**  
Béarnaise sauce
- Large pan-browned sole meunière (approximately 450gm) 42**  
steamed potatoes
- Slow-cooked lamb shank with Garrigue herb aromas \* 21**  
mashed potatoes with olive oil
- Large calf's head steamed potatoes \* 23**  
highly-seasoned sauce
- Fish sauerkraut a la Plancha \* 26**  
white butter sauce
- Lightly-roasted scallops \* 28**  
Parmesan risotto
- Roasted John Dory casserole and its crust on top \* 26**  
with underwood aromas and parsnip
- Rosace de queues de langoustines à l'estragon 27**  
Basmati rice

## PREPARED IN FRONT OF YOU

- Roasted lobster flamed in Fine Champagne 52**  
Basmati rice and melted butter
- Pan-fried tournedos with morels \* 33.9**  
flamed in Fine Champagne

## CHEESE

- Brie de Meaux matured by "Maître Anthès" 7.5**  
and salad mix
- Roasted Norman raw milk camembert 9**  
and salad mix

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## DESSERTS

**Coffee with gourmet desserts 9.9**  
authentic coffee and its stream of mini-pastries

**Classic profiteroles 10.5**  
with hot "Valrhona" chocolate sauce

**Stanilas-style Rum Baba 10.8**  
whipped cream (from Compagnie des Desserts')

**Flamed crêpes Suzette 11.5**  
with Grand-Marnier

**Gourmet Champagne 12.5**  
glass of Champagne and its mini-pastries

**Dessert assortment 12.5**  
profiterole, chocolate lava cake, raspberry sorbet,  
biscuit, crème brûlée, hot chocolate

**Crème brûlée assortment \* 8.5**  
Orange blossom, rose, violet

**Warm "Valrhona" chocolate lava cake 9.9**  
melting raspberry filling and its sorbet

**Père Lafont's lemon pie 10**  
original recipe since 1927

## ICE CREAMS

**Apple granita 10.5**  
green apple sorbet and Calvados

**Colonel 10.5**  
lemon sorbet and vodka

**Assorted ice creams and sorbets choose 3 scoops 9**  
Sorbets: raspberry, lemon, passion fruit, green apple, blackcurrant  
Ice creams: vanilla, coffee, salted caramel

**Laumière amarena ice cream 11**  
vanilla ice cream, amarena, kirsch, Chantilly cream



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