



13 February 2018



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

Stanilas-style Rum Baba whipped cream (from Compagnie des Desserts')
Large pan-browned sole meunière (approximately 450gm) steamed potatoes
Coffee with gourmet desserts authentic coffee and its stream of mini-pastries
Atlantic pink shrimp casserole Champagne cream
Clafoutis tiède aux poires et pain d'épices
Warm quetsch plum and almond clafoutis vanilla ice cream
Roasted John Dory casserole and its crust on top with underwood aromas and parsnip
Coupe Glacée Eguisheim Glace plombière, pain d'épices, Kirsch, Chantilly
Laumière amarena ice cream vanilla ice cream, amarena, kirsch, Chantilly cream
Flamed crêpes Suzette with Grand-Marnier
Starter + Main course + Dessert
Starter+Main course or Main course+Dessert
Dessert assortment
profiterole, chocolate lava cake, raspberry sorbet,
biscuit, crème brûlée, hot chocolate
Filet de Daurade royale aux Spaetzles, Jus au Pinot d'Alsace
Filet de rascasse cuit Plancha brandade de fenouil, tapenade d'olives
Fish tank lobster gratin with Whisky Basmati rice
Gourmet Champagne glass of Champagne and its mini-pastries
Père Lafont's lemon pie original recipe since 1927
Famous Louis XIV artisan pike quenelles New Burg
Warm mille-feuilles with grilled eggplants fresh goat cheese and olive purée
Warm "Valrhona" chocolate lava cake melting raspberry filling and its sorbet
Lightly-roasted scallops Parmesan risotto
Os à moelle gratiné à l'Alsacienne, salade mêlée,
Petit Cabecou rôti salade de jeunes pousses
Poached chicken egg casserole in red wine sauce
Presskopf de tête de veau Tiède, sauce tartare
Profiteroles tièdes aux pommes sauce au foie gras de canard
Roulé de fruits façon "Berawecka" sur crème d'amandes
Duck foie gras terrine (from Tradition et Gourmandises')
chutney de figues, petite brioche dorée
Pan-fried tournedos with morels flamed in Fine Champagne



Shellfish

Crustaceans and crustacean-based products
 Atlantic pink shrimp casserole Champagne cream
 Atlantic pink shrimps 120gm approximately* mayonnaise
 Half-Lobster from our fish tank (cold) mayonnaise
 Half-Lobster from the fishpond, served cold, mayonnaise
 Half-brown crab from our fish tank (cold) mayonnaise
 Fish tank lobster gratin with Whisky Basmati rice
 Roasted lobster flamed in Fine Champagne Basmati rice and melted butter
 Pan-fried King shrimp mixed salad crustacean vinaigrette dressing
 Gourmet lobster salad fresh coriander dressing



Eggs

Eggs and egg-based products
 Crème brûlée assortment Orange blossom, rose, violet
 Coffee with gourmet desserts authentic coffee and its stream of mini-pastries
 Provence-style eggplant caviar poached egg
 Grilled châteaubriand or beef fillet skewer Béarnaise sauce
 Clafoutis tiède aux poires et pain d'épices
 Warm quetsch plum and almond clafoutis vanilla ice cream
 Coupe glacée d'Artagnan glace vanille, pruneaux à l'Armagnac, Chantilly
 Coupe Glacée Eguisheim Glace plombière, pain d'épices, Kirsch, Chantilly
 Laumière amarena ice cream vanilla ice cream, amarena, kirsch, Chantilly cream
 Flamed crêpes Suzette with Grand-Marnier
 Atlantic pink shrimps 120gm approximately* mayonnaise
 Half-Lobster from our fish tank (cold) mayonnaise
 Half-Lobster from the fishpond, served cold, mayonnaise
 Half-brown crab from our fish tank (cold) mayonnaise
 Starter + Main course + Dessert
 Starter+Main course or Main course+Dessert
 Whelks meddley and its Provence rouille sauce
 Dessert assortment
 profiterole, chocolate lava cake, raspberry sorbet,
 biscuit, crème brûlée, hot chocolate
 Filet de Daurade royale aux Spaetzles, Jus au Pinot d'Alsace
 Fish tank lobster gratin with Whisky Basmati rice
 Gourmet Champagne glass of Champagne and its mini-pastries
 Père Lafont's lemon pie original recipe since 1927
 Famous Louis XIV artisan pike quenelles New Burg
 Magret de canard poêlé crème de châtaignes, clafoutis de champignons
 Warm "Valrhona" chocolate lava cake melting raspberry filling and its sorbet
 Assorted ice creams and sorbets choose 3 scoops
 Sorbets: raspberry, lemon, passion fruit, green apple, blackcurrant
 Ice creams: vanilla, coffee, salted caramel
 Poached chicken egg casserole in red wine sauce
 Presskopf de tête de veau Tiède, sauce tartare
 Profiteroles tièdes aux pommes sauce au foie gras de canard
 Roulé de fruits façon "Berawecka" sur crème d'amandes
 Raw steak tartare (house-seasoned) homemade fries, salad mix
 Verrine de Cheesecake aux zestes de citron confits

Le Laumière - 4, rue Petit, 75019 Paris, France



Fish

Fish and fish-based products

Large pan-browned sole meunière (approximately 450gm) steamed potatoes

Fish sauerkraut a la Plancha white butter sauce

Roasted John Dory casserole and its crust on top with underwood aromas and parsnip

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Filet de Daurade royale aux Spaetzles, Jus au Pinot d'Alsace

Filet de rascasse cuit Plancha brandade de fenouil, tapenade d'olives

Famous Louis XIV artisan pike quenelles New Burg

Potage Alsacien, chiffonnade de harengs fumés

The fisherman's fish soup rouille sauce and croûtons



Peanuts

Peanuts and peanut-based products

Roulé de fruits façon "Berawecka" sur crème d'amandes



Milk

Milk and milk-based products, including lactose

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

Crème brûlée assortment Orange blossom, rose, violet

Brie de Meaux matured by "Maître Anthès" and salad mix

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

Roasted Norman raw milk camembert and salad mix

Atlantic pink shrimp casserole Champagne cream

Fish sauerkraut a la Plancha white butter sauce

Clafoutis tiède aux poires et pain d'épices

Warm quetsch plum and almond clafoutis vanilla ice cream

Roasted John Dory casserole and its crust on top with underwood aromas and parsnip

Coupe glacée d'Artagnan glace vanille, pruneaux à l'Armagnac, Chantilly

Coupe Glacée Eguisheim Glace plombière, pain d'épices, Kirsch, Chantilly

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

Flamed crêpes Suzette with Grand-Marnier

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Dessert assortment

profiterole, chocolate lava cake, raspberry sorbet, biscuit, crème brûlée, hot chocolate

Fish tank lobster gratin with Whisky Basmati rice

Roasted lobster flamed in Fine Champagne Basmati rice and melted butter

Gourmet Champagne glass of Champagne and its mini-pastries

Père Lafont's lemon pie original recipe since 1927

Famous Louis XIV artisan pike quenelles New Burg

Magret de canard poêlé crème de châtaignes, clafoutis de champignons

Warm mille-feuilles with grilled eggplants fresh goat cheese and olive purée

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

Munster au cumin, pomme en robe, salade de jeunes pousses

Lightly-roasted scallops Parmesan risotto

Assorted ice creams and sorbets choose 3 scoops

Sorbets: raspberry, lemon, passion fruit, green apple, blackcurrant

Ice creams: vanilla, coffee, salted caramel

Petit Cabecou rôti salade de jeunes pousses

Potage Alsacien, chiffonnade de harengs fumés

Profiteroles tièdes aux pommes sauce au foie gras de canard

Pan-fried tournedos with morels flamed in Fine Champagne

Verrine de Cheesecake aux zestes de citron confits



Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts, Queensland nuts and nut-based products

Clafoutis tiède aux poires et pain d'épices

Warm quetsch plum and almond clafoutis vanilla ice cream

Roulé de fruits façon "Berawecka" sur crème d'amandes

Endive salad with walnuts Roquefort cream, Serrano shavings



Celery

Celery and celery-based products

The fisherman's fish soup rouille sauce and croûtons



Mustard

Mustard and mustard-based products

Large calf's head steamed potatoes highly-seasoned sauce

Brie de Meaux matured by "Maître Anthès" and salad mix

Roasted Norman raw milk camembert and salad mix

Atlantic pink shrimps 120gm approximately* mayonnaise

Half-Lobster from our fish tank (cold) mayonnaise

Half-brown crab from our fish tank (cold) mayonnaise

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Whelks meddley and its Provence rouille sauce

Munster au cumin, pomme en robe, salade de jeunes pousses

Os à moelle gratiné à l'Alsacienne, salade mêlée,

Petit Cabecou rôti salade de jeunes pousses

Presskopf de tête de veau Tiède, sauce tartare

Pan-fried King shrimp mixed salad crustacean vinaigrette dressing

Gourmet lobster salad fresh coriander dressing

Landaise salad with preserved gizzards and smoked duck breast

Raw steak tartare (house-seasoned) homemade fries, salad mix



Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO2)

Anjou aoc L'Échappée Propriétaire Récoltant

■ Anjou Villages aoc Somnambule Propriétaire Récoltant



Molluscs

Molluscs and mollusc-based products

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Whelks meddley and its Provence rouille sauce

Whelks meddley and its Provence rouille sauce

Fine de Claire oysters N°4 six pieces

Special Gillardeau oysters N°2 six pieces

Lightly-roasted scallops Parmesan risotto