



11 July 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

Pan-fried large slice of calf's liver with raspberry vinegar

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

Atlantic pink shrimp casserole with butter sauce

Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream

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Flamed crêpes Suzette with Grand-Marnier

Half-baron of rabbit with lime spicy soft bulgur

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

Gourmet Champagne glass of Champagne and its mini-pastries

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 Apricot sorbet

Petit Cabecou rôti salade de jeunes pousses

Warm pear profiteroles duck foie gras sauce

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 with butter sauce
- Atlantic pink shrimps approximately 120gm, mayonnaise
- 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
- Avocado and pink shrimp tartare with fresh herbs



## 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
- Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream
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- 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 "homemade" mayonnaise
- Dessert assortment
- profiterole, chocolate lava cake, raspberry sorbet, biscuit, crème brûlée, hot chocolate
- Gilthead Sea Bream fillet à la plancha Provence vegetable clafoutis
- Fish tank lobster gratin with Whisky Basmati rice
- Gourmet Champagne glass of Champagne and its mini-pastries
- Famous Louis XIV artisan pike quenelles New Burg
- Warm "Valrhona" chocolate lava cake Apricot sorbet
- Assorted ice creams and sorbets choose 3 scoops
- Sorbets: raspberry, lemon, passion fruit, green apple, blackcurrant, apricot
- Ice creams: vanilla, coffee, chocolate
- Warm pear profiteroles duck foie gras sauce
- Niçois ratatouille with pesto poached egg and olive purée croûton
- Raw steak tartare (house-seasoned) fresh fries, mixed lettuce
- Raspberry vanilla vacherin meringue, vanilla ice cream, raspberry sorbet, coulis, chantilly cream



## Fish

Fish and fish-based products

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

Fish sauerkraut a la Plancha white butter sauce

Norwegian salmon loin a la Plancha cauliflower mousseline

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Gilthead Sea Bream fillet à la plancha Provence vegetable clafoutis

Famous Louis XIV artisan pike quenelles New Burg

Fish parillada a la Plancha (Gilthead Sea Bream, King Shrimps, John Dory)

The fisherman's fish soup rouille sauce and croûtons

Norwegian Salmon tartare with Basil salad mix



## Milk

Milk and milk-based products, including lactose

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

Pan-fried large slice of calf's liver with raspberry vinegar

Crème brûlée assortment Orange blossom, rose, violet

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

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 with butter sauce

Fish sauerkraut a la Plancha white butter sauce

Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream

Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream

Flamed crêpes Suzette with Grand-Marnier

Half-baron of rabbit with lime spicy soft bulgur

Norwegian salmon loin a la Plancha cauliflower mousseline

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Dessert assortment

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

Gilthead Sea Bream fillet à la plancha Provence vegetable clafoutis

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

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 Apricot sorbet

Assorted ice creams and sorbets choose 3 scoops

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

Ice creams: vanilla, coffee, chocolate

Madagascar vanilla panna cotta exotic fruit coulis

Fish parillada a la Plancha (Gilthead Sea Bream, King Shrimps, John Dory)

Petit Cabecou rôti salade de jeunes pousses

Warm pear profiteroles duck foie gras sauce

Pan-fried tournedos with morels flamed in Fine Champagne

Raspberry vanilla vacherin meringue, vanilla ice cream, raspberry sorbet, coulis, chantilly cream

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



## 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

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Roasted Norman raw milk camembert and salad mix

Atlantic pink shrimps approximately 120gm, mayonnaise

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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

Petit Cabecou rôti salade de jeunes pousses

Pan-fried King shrimp mixed salad crustacean vinaigrette dressing

Gourmet lobster salad fresh coriander dressing

Raw steak tartare (house-seasoned) fresh fries, mixed lettuce

Avocado and pink shrimp tartare with fresh herbs



## Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO<sub>2</sub>)

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 "homemade" mayonnaise

Fine de Claire oysters N°4 six pieces

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Special Gillardeau oysters N°2 six pieces

Special Gillardeau oysters N°2 six pieces