



22 November 2017



## 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<sup>1</sup>)  
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 pommes et à la cannelle vanilla ice cream  
Warm quetsch plum and almond clafoutis vanilla ice cream  
Roasted John Dory casserole and its crust on top with underwood aromas and parsnip  
Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream  
Laumière amarena ice cream vanilla ice cream, amarena, kirsch, Chantilly cream  
Flamed crêpes Suzette with Grand-Marnier  
Norwegian salmon loin with sorrel Mushroom duxelles  
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 a la Plancha Tagliatelle in squid ink sauce, pequillo pepper coulis  
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  
Poached chicken egg casserole in red wine sauce  
Rosace de queues de langoustines à l'estragon Basmati rice  
Slow-cooked lamb shank with Garrigue herb aromas mashed potatoes with olive oil  
Duck foie gras terrine (from Tradition et Gourmandises<sup>1</sup>)  
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  
 Rosace de queues de langoustines à l'estragon Basmati rice  
 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 pommes et à la cannelle vanilla ice cream  
 Warm quetsch plum and almond clafoutis vanilla ice cream  
 Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream  
 Laumière amarena ice cream vanilla ice cream, amarena, kirsch, Chantilly cream  
 Flamed crêpes Suzette with Grand-Marnier  
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 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  
 Gilthead sea bream fillet a la Plancha Tagliatelle in squid ink sauce, pequillo pepper coulis  
 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 "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  
 Rosace de queues de langoustines à l'estragon Basmati rice  
 Raw steak tartare (house-seasoned) homemade fries, salad mix



## 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  
 Norwegian salmon loin with sorrel Mushroom duxelles  
 Norwegian salmon loin a la Plancha Creamy parmesan risotto  
 Starter + Main course + Dessert  
 Starter+Main course or Main course+Dessert  
 Gilthead sea bream fillet a la Plancha Tagliatelle in squid ink sauce, pequillo pepper coulis  
 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



## Milk

Milk and milk-based products, including lactose

Stanilas-style Rum Baba whipped cream (from Compagnie des Desserts<sup>1</sup>)  
 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 pommes et à la cannelle vanilla ice cream  
 Warm quetsch plum and almond clafoutis vanilla ice cream  
 Roasted John Dory casserole and its crust on top with underwood aromas and parsnip  
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 profiterole, chocolate lava cake, raspberry sorbet,  
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Le Laumière - 4, rue Petit, 75019 Paris, France



## Nuts

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

Warm quetsch plum and almond clafoutis vanilla ice cream  
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  
Pan-fried King shrimp mixed salad crustacean vinaigrette dressing  
Gourmet lobster salad fresh coriander dressing  
Raw steak tartare (house-seasoned) homemade fries, salad mix