



19 September 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')

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 Champagne cream

Warm quetsch plum and almond clafoutis vanilla ice cream

Provence vegetable compote with pesto Poached egg and olive purée

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

Roasted Gilthead Sea Bream in puff pastry pan-fried fresh tomatoes with basil, green asparagus tips

Tomato croustilles and roasted Mozzarella au pistou, panaché de salades

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

Meunière-style plaice fillets leek fondue with cream

Red fruit gazpacho with spices fromage blanc ice cream

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

"Valrhona" chocolate lava cake salted caramel ice cream

Poached chicken egg casserole in red wine sauce

Refreshing Salad with Atlantic pink shrimps, crustacean dressing

Slow-cooked lamb shank with Garrigue herb aromas mashed potatoes with olive oil

Basil tomato confit upside down tart fresh goat cheese quenelle

Duck foie gras terrine (from Tradition et Gourmandises')

chutney de figues, petite brioche dorée

Pan-fried tournedos with morels flamed in Fine Champagne



Crustaceans

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
Refreshing Salad with Atlantic pink shrimps, crustacean dressing
Pan-fried King shrimp mixed salad crustacean vinaigrette dressing
Gourmet lobster salad fresh coriander dressing
Crab meat and herb avocado verrine Rocket salad



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
 Warm quetsch plum and almond clafoutis vanilla ice cream
 Provence vegetable compote with pesto Poached egg and olive purée
 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
 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
 Gilthead sea bream fillet a la Plancha Tagliatelle in squid ink sauce, pequillo pepper coulis
 Red fruit gazpacho with spices fromage blanc ice cream
 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
 "Valrhona" chocolate lava cake salted caramel ice cream
 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
 Raw steak tartare (house-seasoned) homemade fries, salad mix
 Basil tomato confit upside down tart fresh goat cheese quenelle
 Raspberry vanilla vacherin soft meringue, vanilla ice cream, raspberry sorbet, coulis, chantilly cream
 Crab meat and herb avocado verrine Rocket salad



Fish

Fish and fish-based products

Large pan-browned sole meunière (approximately 450gm) steamed potatoes
 Roasted Gilthead Sea Bream in puff pastry pan-fried fresh tomatoes with basil, green asparagus tips
 Norwegian salmon loin with sorrel Mushroom duxelles
 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
 Meunière-style plaice fillets leek fondue with cream
 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

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



Milk

Milk and milk-based products, including lactose

Stanilas-style Rum Baba whipped cream (from Compagnie des Desserts¹)

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

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

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

Norwegian salmon loin with sorrel Mushroom duxelles

Norwegian salmon loin a la Plancha mashed potatoes with olive oil

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Dessert assortment

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

Meunière-style plaice fillets leek fondue with cream

Red fruit gazpacho with spices fromage blanc ice cream

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

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

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

"Valrhona" chocolate lava cake salted caramel ice cream

Assorted ice creams and sorbets choose 3 scoops

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

Ice creams: vanilla, coffee, salted caramel

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

Basil tomato confit upside down tart fresh goat cheese quenelle

Pan-fried tournedos with morels flamed in Fine Champagne

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



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

Red fruit gazpacho with spices fromage blanc 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

Refreshing Salad with Atlantic pink shrimps, crustacean dressing

Pan-fried King shrimp mixed salad crustacean vinaigrette dressing

Gourmet lobster salad fresh coriander dressing

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

Crab meat and herb avocado verrine Rocket salad



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