



22 February 2019























**MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD**

- |   |  |   |   |
|---|--|---|---|
|  <b>Gluten</b>  |  <b>Shellfish</b> |  <b>Eggs</b>   |  <b>Fish</b>     |
|  <b>Peanuts</b> |  <b>Soy</b>       |  <b>Milk</b>   |  <b>Nuts</b>     |
|  <b>Celery</b>  |  <b>Mustard</b>   |  <b>Sesame</b> |  <b>Sulphite</b> |
|  <b>Lupin</b>   |  <b>Molluscs</b>  |   |   |

**Starters**

Starters

<b>Crustacean bisque, rouille sauce and croûtons</b>											
<b>Half-lobster from Maine with citrus fruits and pomegranate</b>											
<b>"Homemade" semi-cooked French duck foie gras</b> toasted brioche, fig and grapes chutney											
<b>«Petit bateau» calamari fry-up, tartare sauce</b>											
<b>12 month-old San Daniele ham, sliced to order</b>											
<b>Warm baby leeks, highly-seasoned sauce</b>											
<b>Scallops from Baie de Seine, chestnut creamy soup with truffle oil</b>											
<b>White cabbage remoulade, hand-smoked haddock from "Moulin du Couvent"</b>											
<b>Six oysters "fines de claire" n° 3 from Marennes Oléron</b>											

Today's starter(s)

<b>Scrambled eggs with Richerenches black truffles</b> (tubermelanosporum)											
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**Oysters**

Marennes Oléron Oysters



<b>Oyster shucker's plate (10 oysters)</b> 4 fines de claire n°3, 2 specials n°2 " Fonteneau", 4 specials n°4 " Fonteneau "											
<b>Six oysters "fines de claire" n° 3 from Marennes Oléron</b>											
<b>Six huîtres spéciales n°2 " Fonteneau "</b>											
<b>Six "Fonteneau" oysters special n°4</b>											

## Main Courses































### Main Courses

<b>Pan-fried "Angus" beef skirt steak (approx. 200gm)</b> shallot wine sauce, pan-browned potatoes																			
<b>Roasted rack of lamb with marjoram, root vegetable mix</b>																			
<b>Fish sauerkraut, horseradish white butter sauce,</b> (pollack, Red Label Scottish salmon, hand-smoked haddock, mussels)																			
<b>Challans chicken fricassee in a Chablis wine sauce,</b> buttered green cabbage																			
<b>Eggplant and tomatoes gratin</b> alla parmigiana																			
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<b>Whole lobster from Maine (approximately 500gm)</b> "Marilungo" tagliatelle, Espelette chili pepper, basil, Kalios olive oil																			
<b>Roasted heart lobes of sweetbreads, lime sauce</b> wilted spinach *																			
<b>Pan-fried scallops from the bay of Seine,</b> passion fruit emulsion sauce, mousseline and celeriac crisps																			
<b>Skin-seared thick fillet of Red Label Scottish salmon</b> Organic yellow beets, watercress virgin sauce																			
<b>Squid ink risotto, squids à la plancha</b>																			
<b>Whole sole, meunière-style or a la plancha (approx. 450gm)</b> potato mash																			
<b>"Marilungo" tagliatelle, vegetables and basil</b> (carrots, zucchini, cluster tomatoes)																			
<b>Traditional "Angus" beef tartare,</b> Pont Neuf potatoes (prepared on the table)																			

### Today's special(s)

<b>"Marilungo" tagliatelle with black truffle</b> from Richerenches mascarpone																			
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### Desserts

<b>"Victoria" Pineapple, coconut sorbet</b>																			
<b>Coffee / Tea with a selection of gourmet desserts</b> financier cake, chocolate mousse, blueberry pannacotta																			
<b>The Chef's Café Liégeois</b>																			
<b>White chocolate cheese cake, blueberries</b> red fruit coulis																			
<b>Monsieur Ali-style crêpes Suzette,</b> ready within 15mn																			
<b>Ice creams and sorbets from Pédone's, master ice cream maker</b> verbena-lemon, coconut, raspberry, William pear, hazelnut from Piemont Madagascar vanilla, dark chocolate																			
<b>Warm "Caribbean" chocolate lava cake</b> smooth Piedmont hazelnut ice cream (ready in 10mn)																			
<b>Pavlova-style Mont-Blanc</b> Cream of chestnut from Ardèche, "Maison Clément Faugier"																			
<b>Coffee iced parfait, Cognac Chantilly cream,</b> pralines de noisettes et amandes caramélisées																			
<b>Armagnac prunes served just like at home,</b> Madagascar vanilla smooth ice cream																			
<b>Seasonal fruit pie</b>																			

# Sunday

## Sunday menu

**Roasted rack of lamb with oyster mushrooms,**

with marjoram, root vegetable mix



**White chocolate cheese cake,  
blueberries**

red fruit coulis



**"Marilungo" tagliatelle, vegetables and basil**

(carrots, zucchini, cluster tomatoes)

