



15 June 2019



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

2000-feuilles pastry

Caramelized puff pastry, Piedmont hazelnut praline, praline cream mousseline

King shrimps skewer, parmesan risotto

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

"Petrossian" caviar Alverta Royal (12gm), toast and cream

Cheesecake, red fruit coulis

Scottish smoked salmon club sandwich, fresh fries

Poultry supreme and bacon club sandwich, fresh fries

Croissant or brioche

Toasted ham (or chicken) and cheese sandwich, egg on top, green salad

Croque-Monsieur (ham or chicken), green salad

Warm goat's cheese on Poilâne bread, green salad

Roasted veal* sirloin steak, pan-fried spring vegetables

Roasted veal* sirloin steak, pan-fried spring vegetables

Rib eye steak, sautéed potatoes

Beef* fillet skewers, freshly cut French fries, pepper sauce

Duck foie gras and Poilâne bread toasts

Chocolate cake

Le Classique

Choice of hot drinks

(Espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Croissant and bread with Poitou-Charentes butter (15g)

Le Complet

Choice of hot drinks

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

The baker's selection: one Danish pastry and bread with Poitou-Charentes butter (15g), hand-crafted jam or honey

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Le Petit Déjeuner Hemingway

Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Fried eggs with bacon or ham, plain, ham, cheese or mixed omelette, served with a piece of bread and Poitou-Charentes butter (15g)

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

Le Petit Déjeuner JP Sartre

Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

The baker's basket: two Danish pastries and bread with Poitou-Charentes butter (15g), hand-crafted jam or honey

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

Trio : ham, Comté cheese, tomato

Duck breast with green pepper, baby potatoes and pan-fried oyster mushrooms

Duck* magret sweet potatoes "Pont-Neuf" style, savory jus

Duck* magret, sweet potatoes "Pont-Neuf" style, savory jus

Chocolate lava-cake, vanilla ice cream

Chocolate mousse

Salmon roe (50g), toasts and cream

Raisin roll or chocolate croissant

Pasta of the day

Your choice of pastry

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Salmon and spinach quiche, green salad

Tuna, bell peppers and zucchini quiche, green salad

Mozzarella and tomatoes quiche, green salad

Chicken and mushrooms quiche, green salad

Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing

Cloth ham sandwich

San Daniele ham sandwich

Mixed sandwich : ham, Comté cheese

Roast beef* sandwich, tomato, salad, homemade mayonnaise

Norwegian smoked salmon and toasts

Farmed chicken breast, basquaise sauce, basmati rice

Farmed chicken breast, basquaise sauce, basmati rice

Farm-raised poultry* supreme with tarragon, potato mash

Farm-raised poultry* supreme with tarragon, potato mash

Warm Tarte Tatin with fresh cream or ice cream

Bread and Poitou-Charentes butter

Bread and jam

Bread, Poitou-Charentes butter, jam

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade

Brioche toasts and Poitou-Charentes butter

Genuine "Tropézienne" cream pie from Micka's



Shellfish

Crustaceans and crustacean-based products

King shrimps skewer, parmesan risotto

Pasta of the day

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side



Eggs

Eggs and egg-based products

"Ispahan" Rose-flavoured macaroon, rose petal cream, raspberries and lychees

2000-feuilles pastry

Caramelized puff pastry, Piedmont hazelnut praline, praline cream mousseline

Warm white asparagus, vinaigrette

A scoop from a choice of ice creams

Café or Chocolat Liégeois coffee or chocolate ice cream, coffee or chocolate sauce, whipped cream

Cheesecake, red fruit coulis

Scottish smoked salmon club sandwich, fresh fries

Poultry supreme and bacon club sandwich, fresh fries

Berthillon ice cream sundae Seasonal ice cream sundae (vanilla, chocolate, chestnut, chantilly, chestnut chunks)

Berthillon seasonal ice cream sundae, flavour of the moment

Deux Magots sunday vanilla ice cream, blackcurrant sorbet and syrup

Croissant or brioche

Toasted ham (or chicken) and cheese sandwich, egg on top, green salad

Croque-Monsieur (ham or chicken), green salad

Red fruit dessert (seasonal)

vanilla ice cream, assortment of berries, raspberry coulis, whipped cream

Rib eye steak, sautéed potatoes

Beef* fillet skewers, freshly cut French fries, pepper sauce

Beef* fillet skewers, freshly cut French fries, Cold emulsion with purple mustard from Brive

Beef* fillet, cold emulsion with purple mustard from Brive, fresh fries

Strawberries or raspberries Melba (seasonal)

vanilla ice cream, strawberries or raspberries according to the market, whipped cream

Chocolate cake

Kahlúa coffee ice cream

Le Classique

Choice of hot drinks

(Espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Croissant and bread with Poitou-Charentes butter (15g)

Le Complet

Choice of hot drinks

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

The baker's selection: one Danish pastry and bread with Poitou-Charentes butter (15g), hand-crafted jam or honey

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Le Petit Déjeuner Hemingway

Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Fried eggs with bacon or ham, plain, ham, cheese or mixed omelette, served with a piece of bread and Poitou-Charentes butter (15g)

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

Le Petit Déjeuner JP Sartre

Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

The baker's basket: two Danish pastries and bread with Poitou-Charentes butter (15g), hand-crafted jam or honey

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

"Infinitely" Païneras chocolate or Caramel macaroon

Chocolate lava-cake, vanilla ice cream

Chocolate mousse

Fried eggs

Fried eggs with bacon or ham

Omelette 3 toppings, mixed leaf salad (ham, cheese and herbs)

Omelette nature, salade verte

Raisin roll or chocolate croissant

Pasta of the day

Your choice of pastry

Salmon and spinach quiche, green salad

Tuna, bell peppers and zucchini quiche, green salad

Mozzarella and tomatoes quiche, green salad

Chicken and mushrooms quiche, green salad

Cold roast beef*, green salad, homemade mayonnaise

Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing

Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg

Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing

Roast beef* sandwich, tomato, salad, homemade mayonnaise

Warm Tarte Tatin with fresh cream or ice cream

Brioche toasts and Poitou-Charentes butter

Genuine "Tropézienne" cream pie from Micka's



Fish

Fish and fish-based products

King shrimps skewer, parmesan risotto

"Petrossian" caviar Alverta Royal (12gm), toast and cream

Salmon roe (50g), toasts and cream

Pasta of the day

Your choice of pastry

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Salmon and spinach quiche, green salad

Tuna, bell peppers and zucchini quiche, green salad

Marinated salmon salad

Marinated salmon, sucrine lettuce heart, salad mix, cucumber, potatoes,
avocado, tomato, lemon dressing

Norwegian smoked salmon and toasts

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade



Soy

Soy and soy-based products

2000-feuilles pastry

Caramelized puff pastry, Piedmont hazelnut praline, praline cream mousseline

Plate of Comté cheese or Normandy Camembert

Beef* carpaccio, green salad

Cheesecake, red fruit coulis

Scottish smoked salmon club sandwich, fresh fries

Poultry supreme and bacon club sandwich, fresh fries

Toasted ham (or chicken) and cheese sandwich, egg on top, green salad

Croque-Monsieur (ham or chicken), green salad

Warm goat's cheese on Poilâne bread, green salad

Cold crottin cheese

Chocolate cake

"Infinitely" Païneras chocolate or Caramel macaroon

Chocolate lava-cake, vanilla ice cream

Chocolate mousse

Omelette 3 toppings, mixed leaf salad (ham, cheese and herbs)

Omelette nature, salade verte

Your choice of pastry

Cold roast beef*, green salad, homemade mayonnaise

Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing

Green bean salad

Italian-style Spring salad

Sucrine lettuce heart, salad mix, fresh green beans, mozzarella, tomatoes, olives, San Daniele ham

Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg

Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing

Green salad and tomatoes

Roast beef* sandwich, tomato, salad, homemade mayonnaise

Cheese Selection

Warm Tarte Tatin with fresh cream or ice cream

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade



Milk

Milk and milk-based products, including lactose

"Ispahan" Rose-flavoured macaroon, rose petal cream, raspberries and lychees

2000-feuilles pastry

Caramelized puff pastry, Piedmont hazelnut praline, praline cream mousseline

Warm white asparagus, vinaigrette

Plate of Comté cheese or Normandy Camembert

Assorted seasonal vegetables

Poitou-Charentes butter (15g)

A scoop from a choice of ice creams

King shrimps skewer, parmesan risotto

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Café or Chocolat Liégeois coffee or chocolate ice cream, coffee or chocolate sauce, whipped cream

Les Deux Magots - 6, place Saint-Germain-Des-Prés, 75006 Paris, France

Beef* carpaccio, green salad
 "Petrossian" caviar Alverta Royal (12gm), toast and cream
 Cheesecake, red fruit coulis
 Poultry supreme and bacon club sandwich, fresh fries
 Berthillon ice cream sundae Seasonal ice cream sundae (vanilla, chocolate, chestnut, chantilly, chestnut chunks)
 Berthillon seasonal ice cream sundae, flavour of the moment
 Deux Magots sunday vanilla ice cream, blackcurrant sorbet and syrup
 Vanilla crème brûlée
 Croissant or brioche
 Toasted ham (or chicken) and cheese sandwich, egg on top, green salad
 Croque-Monsieur (ham or chicken), green salad
 Warm goat's cheese on Poilâne bread, green salad
 Cold crottin cheese
 Red fruit dessert (seasonal)
 vanilla ice cream, assortment of berries, raspberry coulis, whipped cream
 Giant and wild Burgundy snails, 6 pieces
 Faisselle cheese with sugar or cream
 Faisselle cheese with sugar or cream
 Roasted veal* sirloin steak, pan-fried spring vegetables
 Roasted veal* sirloin steak, pan-fried spring vegetables
 Rib eye steak, sautéed potatoes
 Beef* fillet skewers, freshly cut French fries, pepper sauce
 Beef* fillet skewers, freshly cut French fries, Cold emulsion with purple mustard from Brive
 Beef* fillet, cold emulsion with purple mustard from Brive, fresh fries
 Strawberries or raspberries Melba (seasonal)
 vanilla ice cream, strawberries or raspberries according to the market, whipped cream
 Chocolate cake
 Kahlúa coffee ice cream
 Le Classique
 Choice of hot drinks
 (Espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)
 Croissant and bread with Poitou-Charentes butter (15g)
 Le Complet
 Choice of hot drinks
 (espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)
 The baker's selection: one Danish pastry and bread with Poitou-Charentes butter (15g), hand-crafted jam or honey
 Freshly-squeezed fruit juice (orange or grapefruit) (20cl)
 Le Petit Déjeuner Hemingway
 Choice of hot drinks, one refill
 (espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)
 Fried eggs with bacon or ham, plain, ham, cheese or mixed omelette, served with a piece of bread and Poitou-Charentes butter (15g)
 Freshly-squeezed fruit juice (orange or grapefruit) (20cl)
 Plain yoghurt or fruit salad (according to the season)
 Le Petit Déjeuner JP Sartre
 Choice of hot drinks, one refill
 (espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)
 The baker's basket: two Danish pastries and bread with Poitou-Charentes butter (15g), hand-crafted jam or honey
 Freshly-squeezed fruit juice (orange or grapefruit) (20cl)
 Plain yoghurt or fruit salad (according to the season)
 Trio : ham, Comté cheese, tomato
 "Infinitely" Païneras chocolate or Caramel macaroon
 Duck breast with green pepper, baby potatoes and pan-fried oyster mushrooms
 Duck* magret sweet potatoes "Pont-Neuf" style, savory jus
 Duck* magret, sweet potatoes "Pont-Neuf" style, savory jus
 Fresh goat cheese millefeuille and candied tomatoes
 Chocolate lava-cake, vanilla ice cream
 Les Deux Magots - 6, place Saint-Germain-Des-Prés, 75006 Paris, France
 menuonline.fr / Droits réservés

Chocolate mousse
 Salmon roe (50g), toasts and cream
 Fried eggs
 Fried eggs with bacon or ham
 Omelette 3 toppings, mixed leaf salad (ham, cheese and herbs)
 Omelette nature, salade verte
 Raisin roll or chocolate croissant
 Pasta of the day
 Your choice of pastry
 Fish of the moment and its side
 Fish of the moment and its side
 Fish of the moment and its side
 Fish of the moment and its side
 Fish of the moment and its side
 Fish of the moment and its side
 Piece of cheese
 Salmon and spinach quiche, green salad
 Tuna, bell peppers and zucchini quiche, green salad
 Mozzarella and tomatoes quiche, green salad
 Chicken and mushrooms quiche, green salad
 Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing
 Italian-style Spring salad
 Sucrine lettuce heart, salad mix, fresh green beans, mozzarella, tomatoes, olives, San Daniele ham
 Tomato salad, mozzarella di bufala, basil
 Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg
 Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing
 Cloth ham sandwich
 San Daniele ham sandwich
 Mixed sandwich : ham, Comté cheese
 Norwegian smoked salmon and toasts
 Cheese Selection
 Farmed chicken breast, basquaise sauce, basmati rice
 Farmed chicken breast, basquaise sauce, basmati rice
 Farm-raised poultry* supreme with tarragon, potato mash
 Farm-raised poultry* supreme with tarragon, potato mash
 Warm Tarte Tatin with fresh cream or ice cream
 Bread and Poitou-Charentes butter
 Bread, Poitou-Charentes butter, jam
 Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade
 Brioche toasts and Poitou-Charentes butter
 Genuine "Tropézienne" cream pie from Micka's
 Plain yoghurt



Nuts

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

"Ispahan" Rose-flavoured macaroon, rose petal cream, raspberries and lychees

2000-feuilles pastry

Caramelized puff pastry, Piedmont hazelnut praline, praline cream mousseline

Cheesecake, red fruit coulis

Berthillon ice cream sundae Seasonal ice cream sundae (vanilla, chocolate, chestnut, chantilly, chestnut chunks)

Berthillon seasonal ice cream sundae, flavour of the moment

Chocolate cake

Le Classique

Choice of hot drinks

(Espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Croissant and bread with Poitou-Charentes butter (15g)

Le Complet

Choice of hot drinks

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

The baker's selection: one Danish pastry and bread with Poitou-Charentes butter (15g), hand-crafted jam or honey

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Le Petit Déjeuner Hemingway

Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Fried eggs with bacon or ham, plain, ham, cheese or mixed omelette, served with a piece of bread and Poitou-Charentes butter (15g)

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

Le Petit Déjeuner JP Sartre

Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

The baker's basket: two Danish pastries and bread with Poitou-Charentes butter (15g), hand-crafted jam or honey

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

"Infinitely" Païneras chocolate or Caramel macaroon

Chocolate lava-cake, vanilla ice cream

Chocolate mousse

Raisin roll or chocolate croissant

Your choice of pastry

Warm Tarte Tatin with fresh cream or ice cream

Genuine "Tropézienne" cream pie from Micka's



Celery

Celery and celery-based products

King shrimps skewer, parmesan risotto

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Roasted veal* sirloin steak, pan-fried spring vegetables

Roasted veal* sirloin steak, pan-fried spring vegetables

Rib eye steak, sautéed potatoes

Beef* fillet skewers, freshly cut French fries, pepper sauce

Duck breast with green pepper, baby potatoes and pan-fried oyster mushrooms

Duck* magret sweet potatoes "Pont-Neuf" style, savory jus

Duck* magret, sweet potatoes "Pont-Neuf" style, savory jus

Pasta of the day

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Fish of the moment and its side

Cheese Selection

Farmed chicken breast, basquaise sauce, basmati rice

Farmed chicken breast, basquaise sauce, basmati rice

Farm-raised poultry* supreme with tarragon, potato mash

Farm-raised poultry* supreme with tarragon, potato mash

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade



Mustard

Mustard and mustard-based products

Scottish smoked salmon club sandwich, fresh fries

Poultry supreme and bacon club sandwich, fresh fries

Trio : ham, Comté cheese, tomato

Pasta of the day

Cold roast beef*, green salad, homemade mayonnaise

Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing

Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg

Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing

Cloth ham sandwich

San Daniele ham sandwich

Mixed sandwich : ham, Comté cheese

Roast beef* sandwich, tomato, salad, homemade mayonnaise



Sesame

Sesame seeds and products with sesame seeds

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade



Sulphite

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

Warm white asparagus, vinaigrette

Plate of Comté cheese or Normandy Camembert

■ Bordeaux AOC Mouton Cadet

■ Bordeaux AOC Château Guichot, L'Authentique sans sulfites

■ Bourgogne Htes Côtes de Beaune AOC Dom. Berger-Rive

■ Bourgogne-Tonnerre AOC Dom. de Marsoif (Chardonnay)

■ Brouilly AOC Château des Tours

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Prime Charolais beef* burger with Saint Nectaire cheese, onion confit, freshly cut fries

Beef* carpaccio, green salad

■ Chassagne Montrachet AOC Les Chaumes, 2016

Scottish smoked salmon club sandwich, fresh fries

Poultry supreme and bacon club sandwich, fresh fries

■ Côteaux d'Aix AOC Château Calissanne

■ Côtes de Provence AOP Minuty Prestige

■ Côtes du Rhône AOC Château La Borie

Toasted ham (or chicken) and cheese sandwich, egg on top, green salad

Croque-Monsieur (ham or chicken), green salad

Warm goat's cheese on Poilâne bread, green salad

Cold crottin cheese

■ Entre Deux Mers AOC Château Guillot

Roasted veal* sirloin steak, pan-fried spring vegetables

Roasted veal* sirloin steak, pan-fried spring vegetables

Rib eye steak, sautéed potatoes

Beef* fillet skewers, freshly cut French fries, pepper sauce

Beef* fillet skewers, freshly cut French fries, Cold emulsion with purple mustard from Brive

Beef* fillet, cold emulsion with purple mustard from Brive, fresh fries

Duck foie gras and Poilâne bread toasts

■ Haut Médoc AOC, GCC Château La Lagune

■ Languedoc AOC La Clape, Château Rouquette sur Mer L'Esprit Terroir

Trio : ham, Comté cheese, tomato

Duck breast with green pepper, baby potatoes and pan-fried oyster mushrooms

Duck* magret sweet potatoes "Pont-Neuf" style, savory jus

Duck* magret, sweet potatoes "Pont-Neuf" style, savory jus

■ Moulis AOC Château Tramont

Omelette 3 toppings, mixed leaf salad (ham, cheese and herbs)

Omelette nature, salade verte

Pasta of the day

■ Petit Chablis AOC La Chablisienne

■ Pinot Gris Dom. Mitnacht, Les Petits Grains

■ Pouilly Fumé AOC Domaine des Berthiers

Salmon and spinach quiche, green salad

Mozzarella and tomatoes quiche, green salad

Cold roast beef*, green salad, homemade mayonnaise

■ Rully rouge AOC Domaine Belleville Les Chauchoux

■ Saint Emilion Grand Cru AOC Etoiles de Mondorion

Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing

Green bean salad

Italian-style Spring salad

Sucrine lettuce heart, salad mix, fresh green beans, mozzarella,
tomatoes, olives, San Daniele ham

Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg

Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing

Green salad and tomatoes

■ Sancerre AOC Domaine de la Perrière

■ Sancerre AOC Domaines de Terre Blanches

■ Sancerre AOC Domaine de la Perrière

Cloth ham sandwich

San Daniele ham sandwich

Mixed sandwich : ham, Comté cheese

Roast beef* sandwich, tomato, salad, homemade mayonnaise

■ Sauternes AOC La Chartreuse de Coutet (moelleux)

Farm-raised poultry* supreme with tarragon, potato mash

Farm-raised poultry* supreme with tarragon, potato mash

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade



Lupin

Lupin and lupin based-products

Chocolate mousse



Molluscs

Molluscs and mollusc-based products

Pasta of the day