



28 June 2024



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

Matured cheese assortment

Tomme de brebis d'estive,
Chèvre fermier au romarin,
Bethmale.

Coffee or Tea gourmand.

Fouquet's Strawberry Charlotte.

Dacquoise with praline, roasted hazelnuts.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & chips, (Kale, homemade french fries, gribiche sauce, split peas).

Sardinian Frégola with Caper, Eggplant and Piquillos.

Sardinian Frégola with Caper, Eggplant and Piquillos.

On the side of your choices

Home-made potatoes;

Gratin Dauphinois;

Mashed potatoes, butter 1/2 salt;

Green vegetables.

Millefeuille Fouquet's.

Beef skirt steak with black peppercorn Candied shallots, red wine sauce, homemade French fries

Iced smooth caramel parfait, stracciatella velouté with lime. Stracciella velouté with lime

Penne pasta and tomato sauce, bio peppered pecorino cheese.

Dessert tray Choose 1 dessert from our menu

Profiteroles/ Vanilla Ice Cream/Polignac Almonds/ Ganache ice cream with cognac.

Sole meuniere (4-500g). Mashed potatoes.

Today's Suggestion

Today's Suggestion

Shortcrust pastry Tart with sweet onions and gorgonzola, Iberian Pork Shoulder, Mangetout



Shellfish

Crustaceans and crustacean-based products

Today's Suggestion

Today's Suggestion



Eggs

Eggs and egg-based products

Coffee or Tea gourmand.

Fouquet's Strawberry Charlotte.

Dacquoise with praline, roasted hazelnuts.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & chips, (Kale, homemade french fries, gribiche sauce, split peas).

Millefeuille Fouquet's.

Iced smooth caramel parfait, stracciatella velouté with lime. Stracciella velouté with lime

Dessert tray Choose 1 dessert from our menu

Profiteroles/ Vanilla Ice Cream/Polignac Almonds/ Ganache ice cream with cognac.

Grunard Rillettes, Grilled Fennel Stem.

Today's Suggestion

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Shortcrust pastry Tart with sweet onions and gorgonzola, Iberian Pork Shoulder, Mangetout



Fish

Fish and fish-based products

Slightly salted grilled cod, Then Finished with a stew of Bean and Shellfishes

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Sea Beam carpaccio, Cauliflower, Lemon-Flavored Thick Cream

Sea Beam carpaccio, Cauliflower, Lemon-Flavored Thick Cream

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & chips, (Kale, homemade french fries, gribiche sauce, split peas).

Sea Bass Poached with Olive Oil, Tomato Crush with Rosemary, Parmesan Biscuit.

Sea Bass Poached with Olive Oil, Tomato Crush with Rosemary, Parmesan Biscuit.

Grunard Rillettes, Grilled Fennel Stem.

Sole meuniere (4-500g). Mashed potatoes.

Today's Suggestion

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Peanuts

Peanuts and peanut-based products

Coffee or Tea gourmand.

Fouquet's Strawberry Charlotte.

Dacquoise with praline, roasted hazelnuts.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & chips, (Kale, homemade french fries, gribiche sauce, split peas).

Sardinian Frégola with Caper, Eggplant and Piquillos.

Sardinian Frégola with Caper, Eggplant and Piquillos.

On the side of your choice :

Homemade French Fries,

Mashed Potatoes,

Green Vegetables (Mangetout, Green bean),

Seasonal Salad (Rocket).

Penne pasta and tomato sauce, bio peppered pecorino cheese.

Dessert tray Choose 1 dessert from our menu

Sole meuniere (4-500g). Mashed potatoes.

Suprême of Chicken with Spring Onions, Mashed Potatoes, Devil Sauce.

Suprême of Chicken with Spring Onions, Devil sauce.



Soy

Soy and soy-based products

Sardinian Frégola with Caper, Eggplant and Piquillos.

Sardinian Frégola with Caper, Eggplant and Piquillos.

Today's Suggestion

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Milk

Milk and milk-based products, including lactose

Matured cheese assortment

Tomme de brebis d'estive,
Chèvre fermier au romarin ,
Bethmale.

Matured cheeses assortment.

Tomme de brebis fermière, Comté fruité AOP, Crèmeux de bufflonne, Saint maure cendré AOP, chutney de saison, mesclun.

Burrata, Datterini Tomatoes with Basil, rocket salad.

Burrata, Datterini Tomatoes with Basil, rocket salad.

Coffee or Tea gourmand.

Beef carpaccio, Confit red peppers with parmesan.

Beef carpaccio, Confit red peppers with parmesan.

Sea Beam carpaccio, Cauliflower, Lemon-Flavored Thick Cream

Sea Beam carpaccio, Cauliflower, Lemon-Flavored Thick Cream

Fouquet's Strawberry Charlotte.

Dacquoise with praline, roasted hazelnuts.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & chips, (Kale, homemade french fries, gribiche sauce, split peas).

Sardinian Frégola with Caper, Eggplant and Piquillos.

Sardinian Frégola with Caper, Eggplant and Piquillos.

On the side of your choice :

Homemade French Fries,

Mashed Potatoes,

Green Vegetables (Mangetout, Green bean),

Seasonal Salad (Rocket).

On the side of your choices

Home-made potatoes;

Gratin Dauphinois;

Mashed potatoes, butter 1/2 salt;

Green vegetables.

Millefeuille Fouquet's.

Beef skirt steak with black peppercorn Candied shallots, red wine sauce, homemade French fries

Iced smooth caramel parfait, stracciatella velouté with lime. Stracciella velouté with lime

Sea Bass Poached with Olive Oil, Tomato Crush with Rosemary, Parmesan Biscuit.

Sea Bass Poached with Olive Oil, Tomato Crush with Rosemary, Parmesan Biscuit.

Penne pasta and tomato sauce, bio peppered pecorino cheese.

Dessert tray Choose 1 dessert from our menu

Profiteroles/ Vanilla Ice Cream/Polignac Almonds/ Ganache ice cream with cognac.

Sole meuniere (4-500g). Mashed potatoes.

Today's Suggestion

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Suprême of Chicken with Spring Onions, Mashed Potatoes, Devil Sauce.

Suprême of Chicken with Spring Onions, Devil sauce.

Shortcrust pastry Tart with sweet onions and gorgonzola, Iberian Pork Shoulder, Mangetout



Nuts

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

Coffee or Tea gourmand.

Fouquet's Strawberry Charlotte.

Dacquoise with praline, roasted hazelnuts.

On the side of your choices

Home-made potatoes;

Gratin Dauphinois;

Mashed potatoes, butter 1/2 salt;

Green vegetables.

Dessert tray Choose 1 dessert from our menu

Today's Suggestion

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Celery

Celery and celery-based products

Sea Beam carpaccio, Cauliflower, Lemon-Flavored Thick Cream

Sea Beam carpaccio, Cauliflower, Lemon-Flavored Thick Cream

Beef skirt steak with black peppercorn Candied shallots, red wine sauce, homemade French fries

Today's Suggestion

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Mustard

Mustard and mustard-based products

Matured cheeses assortment.

Tomme de brebis fermière, Comté fruité AOP, Crèmeux de bufflonne, Saint maure cendré AOP, chutney de saison, mesclun.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

On the side of your choice :

Homemade French Fries,

Mashed Potatoes,

Green Vegetables (Mangetout, Green bean),

Seasonal Salad (Rocket).

Today's Suggestion

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Suprême of Chicken with Spring Onions, Mashed Potatoes, Devil Sauce.

Suprême of Chicken with Spring Onions, Devil sauce.



Sesame

Sesame seeds and products with sesame seeds

Today's Suggestion

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Sulphite

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

- Aloxe-Corton AOP Domaine Cornu Vieilles Vignes HVE

Matured cheeses assortment.

Tomme de brebis fermière, Comté fruité AOP, Crèmeux de bufflonne, Saint maure cendré AOP, chutney de saison, mesclun.

- Bandol AOP Domaine des Baguiers
- Bordeaux AOP Clarendelle Inspired By Haut-Brion
- Bordeaux AOP Château Beau Mayne Dourthe
- Bourgogne AOP Clos Saint-Germain Domaine de Rochebin
- Bourgogne AOP Domaine Rochebin Clos St Germain
- Burrata, Datterini Tomatoes with Basil, rocket salad.
- Burrata, Datterini Tomatoes with Basil, rocket salad.
- Pineapple carpaccio with basil, granita champagne/vodka.
- Chablis Saint Martin AOC Domaine Laroche
- Chardonnay IGP Pays d'Oc "Les Bories Blanques" Dourthe
- Château La Garde
- Châteauneuf-du-Pape AOP Domaine du Père Caboché La Crau
- Chinon AOP Domaine Pierre Sourdis Le Moulin à Tan
- Costières de Nîmes AOP Château Beaubois
- Côte de Provence AOP Minuty Prestige
- Côtes de Provence AOC Minuty Rose & Or
- Côtes de Provence AOC Minuty Prestige
- Côtes de Provence AOP Château Minuty Rosé&Or Cru Classé
- Côtes de Provence AOP Whispering Angel - Château d'Esclan
- Côtes du Rhône AOP Cuvée Fabre
- Crozes Hermitage AOC L'Orientale - Ogier
- Crozes-Hermitage AOP Signature Domaine Michelas St Jemms HVE
- Crozes-Hermitage AOP Signature Domaine Michelas St Jemms HVE

Fish & chips, (Kale, homemade french fries, gribiche sauce, split peas).

- Fouquet's "Cuvée Tradition"
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- Fouquet's Brut S.A
- Fouquet's Rosé

Sardinian Frégola with Caper, Eggplant and Piquillos.

Sardinian Frégola with Caper, Eggplant and Piquillos.

- Gewurztraminer AOP Lorentz-Woerlen Réserve
- Hautes-Côtes-de-Nuits AOP Domaine Pierre Laurent
- Languedoc AOP Domaine Ortola Biodynamie
- Margaux AOP Relais de Durfort-Vivens
- Meursault AOP Domaine Bitouzet-Prieur
- Moët et Chandon Brut Impérial
- Montagny 1er Cru AOP Château de la Saule

Beef skirt steak with black peppercorn Candied shallots, red wine sauce, homemade French fries

Sea Bass Poached with Olive Oil, Tomato Crush with Rosemary, Parmesan Biscuit.

Sea Bass Poached with Olive Oil, Tomato Crush with Rosemary, Parmesan Biscuit.

- Pécharmant AOP Château Neyrac

Penne pasta and tomato sauce, bio peppered pecorino cheese.

- Pessac-Leognan Lamothe-Bouscaut 2012

- Pessac-Léognan AOP Château Lamothe Bouscaut
 - Pommard 1er Cru AOP J.Sordet Clos des Boucherottes (Monopole) Domaine
 - Pouilly-Fumé AOP Domaine Veneau
 - Pouilly-Fumé AOP Domaine Veneau
- Profiteroles/ Vanilla Ice Cream/Polignac Almonds/ Ganache ice cream with cognac.
Grunard Rillettes, Grilled Fennel Stem.
- Ruinart Blanc de Blanc
 - Ruinart Rosé
- Saint-Estèphe AOP Les Pèlerins de Lafon-Rochet
 - SAINT-JOSEPH AOP Septentrio
 - Saint-Julien AOP Sarget de Gruaud Larose
 - Sancerre AOP Domaine Bourgeois Les Bonnes Bouches
 - Santenay 1er Cru AOP La Comme Domaine Lequin
 - ST Emilion Grand Cru AOC Les Terrasse de Saint-Christophe
- Today's Suggestion
Today's Suggestion
- Suprême of Chicken with Spring Onions, Mashed Potatoes, Devil Sauce.
Suprême of Chicken with Spring Onions, Devil sauce.
- Vacqueyras AOP Domaine Miramont
 - Veuve Clicquot carte Jaune
 - Veuve Clicquot Grande Dame
 - Vosne-Romanée Joseph Drouhin



Molluscs

Molluscs and mollusc-based products

Today's Suggestion

Today's Suggestion