

STARTERS

- Six Burgundy snails 10.9**
from "Valentin's"
- Warm mille-feuilles with grilled eggplants * 10.8**
fresh goat cheese and olive purée
- Gourmet lobster salad 24**
fresh coriander dressing
- Atlantic pink shrimp casserole * 12.6**
with butter sauce
- The fisherman's fish soup * 9**
rouille sauce and croûtons
- Provence-style grilled marrow bone, * 9.5**
mixed leaves
- Endive salad with walnuts * 9.5**
Roquefort cream, Serrano shavings
- Refreshing Salad 12.8**
with Atlantic pink shrimps, crustacean dressing
- Duck foie gras terrine 15.9**
(from Tradition et Gourmandises')
chutney de figues, petite brioche dorée

TO GO WITH YOUR FOIE GRAS, A GLASS OF DESSERT WINE 5.6

SEAFOOD

- Atlantic pink shrimps 12.6**
approximately 120gm, mayonnaise
- Fine de Claire oysters N°4 * 15**
six pieces
- Special Gillardeau oysters N°2 * 27**
six pieces
- Whelks meddley 8.8**
and its Provence rouille sauce
- Half-Lobster from our fish tank (cold) 24**
mayonnaise
- Half-brown crab from our fish tank (cold) 9**
mayonnaise

FANCY A SEAFOOD PLATTER?

DON'T HESITATE TO REQUIRE OUR HELP FOR ITS COMPOSITION

* SEASONAL PRODUCTS

Nos prix sont nets, service compris.
Toutes nos viandes sont nées, élevées et abattues en Union Européenne.

MAIN COURSES

- Famous Louis XIV artisan pike quenelles 19.9**
New Burg
- Fish tank lobster gratin with Whisky 39**
Basmati rice
- Raw steak tartare (house-seasoned) 18.5**
fresh fries, mixed lettuce
- Grilled châteaubriand or beef fillet skewer 28.5**
Béarnaise sauce
- Large pan-browned sole meunière (approximately 450gm) 42**
steamed potatoes
- Large calf's head steamed potatoes * 23**
highly-seasoned sauce
- Fish sauerkraut a la Plancha * 26**
white butter sauce
- Lightly-roasted scallops * 29**
Parmesan risotto
- Provence-style pan-fried frog legs * 23**
Basmati rice
- South-West duck confit in chasseur mushroom sauce * 19.80**
on a bed of sauerkraut

PREPARED IN FRONT OF YOU

- Roasted lobster flamed in Fine Champagne 52**
Basmati rice and melted butter
- Pan-fried tournedos with morels * 33.9**
flamed in Fine Champagne

CHEESE

- Matured raw milk Brie de Meaux 7.5**
and salad mix
- Roasted Norman raw milk camembert 9**
and salad mix

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DESSERTS

Coffee with gourmet desserts 9.9
authentic coffee and its stream of mini-pastries

Classic profiteroles 10.5
with hot "Valrhona" chocolate sauce

Stanilas-style Rum Baba 10.8
whipped cream (from Compagnie des Desserts')

Flamed crêpes Suzette 11.5
with Grand-Marnier

Gourmet Champagne 12.5
glass of Champagne and its mini-pastries

Dessert assortment 12.5
profiterole, chocolate lava cake, raspberry sorbet,
biscuit, crème brûlée, hot chocolate

Crème brûlée assortment * 8.5
Orange blossom, rose, violet

Warm "Valrhona" chocolate lava cake 9.9
Pistachio ice-cream

Citrus fruit à la nage with Grand-Marnier 8.8
Sicilien tangerine sorbet

Déclinaison autour du citron 11.8
Tarte au citron recette de 1927, sorbet, marmelade, limoncello

ICE CREAMS

Apple granita 10.5
green apple sorbet and Calvados

Colonel 10.5
lemon sorbet and vodka

Assorted ice creams and sorbets choose 3 scoops 9
Sorbets: raspberry, lemon, green apple, Sicilian tangerine
Ice creams: vanilla, coffee, chocolate, pistachio, salted caramel

D'Artagnan ice cream 10.5
vanilla ice cream, Armagnac prunes, chantilly cream



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