



17 May 2025



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

Texture of citrus fruits Black sesame cream, crispy biscuit

Cheesecake with seasonal fruits

Araguani emulsion, crispy puff pastry Namelaka, praline, almonds, hazelnuts

Onion soup "au gratin" Matured Comté cheese

Normandy oysters n°2 - 6 pces from Jean-Paul Bluzat

N°2 Oysters from Normandy - 9 pces from Jean-Paul Bluzat

Linguine, Brown Crab Meat Saffron

Linguine, Brown Crab Meat Saffron, fennel

Poached monkfish fillet Slow-braised cabbage, truffle

Candied apple, vanilla-flavoured fromage blanc mousse Feuillet, brown sugar

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Grilled or Meuniere style sole

"Ratte du Touquet" potato mousseline, according to availability and market price

Sole, Meunière or Grilled "Ratte du Touquet" potato mousseline

Marinated scallops Avocado terrine, caviar

West burger, minute-grilled steak, cheddar Onions from Cévennes, sucrine lettuce

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Shellfish

Crustaceans and crustacean-based products

Large king prawn, roasted zucchini, soy Small herb salad, Ximénez vinegar

Linguine, Brown Crab Meat Saffron

Linguine, Brown Crab Meat Saffron, fennel



Eggs

Eggs and egg-based products

Texture of citrus fruits Black sesame cream, crispy biscuit

Cheesecake with seasonal fruits

Araguani emulsion, crispy puff pastry Namelaka, praline, almonds, hazelnuts

Seasonal Ice-creams and Sorbets

Seasonal Ice-creams and Sorbets Almond crumble

Low-temp boiled egg Cocos, haddock

Linguine, Brown Crab Meat Saffron

Linguine, Brown Crab Meat Saffron, fennel

Candied apple, vanilla-flavoured fromage blanc mousse Feuillet, brown sugar

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Marinated scallops Avocado terrine, caviar

Scallops, simply pan-seared Leeks, peanuts

Beef tartare with condiments French fries

Thin scallop tart Hazelnut paste and slivers

West burger, minute-grilled steak, cheddar Onions from Cévennes, sucrine lettuce

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Fishes

Fish and fish-based products

Gnocchi, pumpkin hummus Smoked eel, curry

Low-temp boiled egg Cocos, haddock

Poached monkfish fillet Slow-braised cabbage, truffle

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Grilled or Meuniere style sole

"Ratte du Touquet" potato mousseline, according to availability and market price

Sole, Meunière or Grilled "Ratte du Touquet" potato mousseline

Marinated scallops Avocado terrine, caviar



Peanuts

Peanuts and peanut-based products

Texture of citrus fruits Black sesame cream, crispy biscuit

Local cheese plate

Araguani emulsion, crispy puff pastry Namelaka, praline, almonds, hazelnuts

Onion soup "au gratin" Matured Comté cheese

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Scallops, simply pan-seared Leeks, peanuts

Beef tartare with condiments French fries

West burger, minute-grilled steak, cheddar Onions from Cévennes, sucrine lettuce

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Soy

Soy and soy-based products

Seasonal Ice-creams and Sorbets

Seasonal Ice-creams and Sorbets Almond crumble

Gnocchi, pumpkin hummus Smoked eel, curry

Large king prawn, roasted zucchini, soy Small herb salad, Ximénez vinegar



Milk

Milk and milk-based products, including lactose

Texture of citrus fruits Black sesame cream, crispy biscuit

Local cheese plate

Cheesecake with seasonal fruits

Roasted rib of beef, marrow Red wine sauce, potato mash

To share for 2 persons

Araguani emulsion, crispy puff pastry Namelaka, praline, almonds, hazelnuts

Roasted endive with orange Kumquat, nasturtium

Seasonal Ice-creams and Sorbets

Seasonal Ice-creams and Sorbets Almond crumble

Gnocchi, pumpkin hummus Smoked eel, curry

Onion soup "au gratin" Matured Comté cheese

Normandy oysters n°2 - 6 pces from Jean-Paul Bluzat

N°2 Oysters from Normandy - 9 pces from Jean-Paul Bluzat

Low-temp boiled egg Cocos, haddock

Seasonal Vegetable Soup

Linguine, Brown Crab Meat Saffron

Linguine, Brown Crab Meat Saffron, fennel

Poached monkfish fillet Slow-braised cabbage, truffle

Lamb Noisettes, Maxim's Potato, Wild Mushrooms Honey-infused Jus

Candied apple, vanilla-flavoured fromage blanc mousse Feuillet, brown sugar

Veal sweetbread, carrots, ewe's milk cheese Jus flavored with aged wine vinegar Ximenez Spinola

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Grilled or Meuniere style sole

"Ratte du Touquet" potato mousseline, according to availability and market price

Sole, Meunière or Grilled "Ratte du Touquet" potato mousseline

Scallops, simply pan-seared Leeks, peanuts

West burger, minute-grilled steak, cheddar Onions from Cévennes, sucrine lettuce

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Nuts

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

Texture of citrus fruits Black sesame cream, crispy biscuit

Cheesecake with seasonal fruits

Araguani emulsion, crispy puff pastry Namelaka, praline, almonds, hazelnuts

Seasonal Ice-creams and Sorbets

Seasonal Ice-creams and Sorbets Almond crumble

Gnocchi, pumpkin hummus Smoked eel, curry

Poached monkfish fillet Slow-braised cabbage, truffle

Scallops, simply pan-seared Leeks, peanuts

Thin scallop tart Hazelnut paste and slivers



Celery

Celery and celery-based products

Roasted rib of beef, marrow Red wine sauce, potato mash
To share for 2 persons

Gnocchi, pumpkin hummus Smoked eel, curry

Low-temp boiled egg Cocos, haddock

Linguine, Brown Crab Meat Saffron

Linguine, Brown Crab Meat Saffron, fennel

Poached monkfish fillet Slow-braised cabbage, truffle

Lamb Noisettes, Maxim's Potato, Wild Mushrooms Honey-infused Jus

Veal sweetbread, carrots, ewe's milk cheese Jus flavored with aged wine vinegar Ximenez Spinola

Scallops, simply pan-seared Leeks, peanuts

West burger, minute-grilled steak, cheddar Onions from Cévennes, sucrine lettuce

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Mustard

Mustard and mustard-based products

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Beef tartare with condiments French fries



Sesame

Sesame seeds and products with sesame seeds

Texture of citrus fruits Black sesame cream, crispy biscuit



Sulphite

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

Bollinger Brut

Roasted rib of beef, marrow Red wine sauce, potato mash
To share for 2 persons

Deutz Rosé

Fouquet's Brut

Gnocchi, pumpkin hummus Smoked eel, curry

Low-temp boiled egg Cocos, haddock

Linguine, Brown Crab Meat Saffron

Linguine, Brown Crab Meat Saffron, fennel

Poached monkfish fillet Slow-braised cabbage, truffle

Lamb Noisettes, Maxim's Potato, Wild Mushrooms Honey-infused Jus

Veal sweetbread, carrots, ewe's milk cheese Jus flavored with aged wine vinegar Ximenez Spinola

Scallops, simply pan-seared Leeks, peanuts

West burger, minute-grilled steak, cheddar Onions from Cévennes, sucrine lettuce

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Molluscs

Molluscs and mollusc-based products

Normandy oysters n°2 - 6 pces from Jean-Paul Bluzat

N°2 Oysters from Normandy - 9 pces from Jean-Paul Bluzat

Low-temp boiled egg Cocos, haddock

Marinated scallops Avocado terrine, caviar

Scallops, simply pan-seared Leeks, peanuts

Thin scallop tart Hazelnut paste and slivers