

A LA CARTE

| Starters | Grey Shrimp Croquettes with Salad 21€ Bone Marrow with Garlic Toast 19€ _____ Foie Gras with Five Chinese Spices and Jack Daniel's* 24€ Salmon Gravlax with Blinis and Horseradish Cream 22€ Socca Millefeuille with Piperade and Poached Egg* 19€ Stuffed Mussels (12 pieces)* 18€ | Meat Dishes | Lamb Shank Confit with Maple Syrup and Mashed Potatoes 28€ "Crying Duck" with Peanut Fried Rice 32€ Grilled Beef Sirloin with Pepper, Morel, or Chimichurri Sauce, 25€ served with Roasted Baby Potatoes* | Fish Dishes | Provençal Octopus Stew with Mashed Potatoes 28€ Seared Scallops with Butternut Purée and Tonka Bean Zest 38€ Thai Shrimp Broth* 24€ | Risottos| Morel Mushroom Risotto with Spinach Shoots* 24€ Risotto au Parmesan 17€ | Desserts | Grand Marnier Iced Soufflé 12€ Brioche French Toast with Salted Butter Caramel and Ice Cream* 12€ Lemon Meringue Tart 12€ Toblerone Chocolate Mousse 12€ Speculoos Tiramisu with or without Nutella* 10€ Apple Crumble with Vanilla Ice Cream* 10€