

Sancerre Rive Gauche

Sharing

Iberian ham	15
Cheese with truffles	12

Starters

Green asparagus, poached egg	16
Prawn carpaccio, dried tomatoe, black olive, onion, cedrat	20
Seabream tartare, Espelette pepper, lime	20
Foie-gras terrine	26
Eggs mayonnaise with crab	18
Seabass carpaccio, lime	20
Vitello tonnato	22
Crumbled spider crab, avocado cream, fennel	22
Pâté de veau en croûte with foie gras	24

Maincourses

Beef tartare, French fries	30
Sweetbread, potatoes, onions, truffles	50
Veal tournedos with morel mushrooms	50
The chef stuffed cabbage	36
Pike quenelle, lobster sauce, rice	34
Beef cheek, vegetables and mash potatoes	36
Beef rib, roasted potatoes	42
Spaghettis with black truffles Melanosporum	38
Poultry suprême with green asparagus and morel mushrooms	48
Cod fillet, peas declination, bacon	40
Frog legs with persley and garlic	44

Desserts

Selection of cheeses <i>(Sélection de Nicole Barthelemy)</i>	15
Creme brulee with vanilla	14
Paris Brest	14
Vanilla Flan	12
Profiterole with chocolate	15
Pear plum clafouti	12
Chocolate mousse	12