

Weekly Menu

Monday : Obsilue Prawns Tempura, Carrot-Coco muslin with Lemongrass

Tuesday : Piece of Beef , Potatoes with hazelnut oil, Truffle sauce

Wednesday : Frog legs, Venere Rice, Horseradish

Thursday : Braised pork cheek, Fair Lentils of *Bourgogne*, *Meaux* Mustard dressing

Friday : Tartar of Sea bream & Haddock, Cauliflower Cream and "Paille" Apple

Saturday : Roasted Chicken, Potatoes and Gravy

Sunday : Monkfish "In an American way", Bisque and Coco Rice

Vegetables

Cold Peas Velvety
Ewe Brouse at the *Sarriette* way,
Bread Chips

White Bio Asparagus of Anjou
Mustard Tile & Hollandaise Sauce
(Supplement 3€)

Castel Franco Heart
Bio Mozzarella, Strawberry dressing

Coddled Bio Egg, green Asparagus,
Foam of Chervil Soy milk

Season Vegetables Bouquet,
Carrot-Ginger dressing

The Sea

Smoked Salmon Cannelloni
Celery Remoulade

Black Sea bream Carpaccio,
Citrus & Avocado,
Red Onion pickle with Pistachio oil

Norway Lobster Ravioli with candied lemon
"Wok way" Vegetables,
Broth of Fauchon Black Tea "*Oui pour la vie*"

Riso pasta with Razor clams
Squid carpaccio and Shellfish foam

Pollock back, Spring Vegetables,
Marjolaine Fauchon Oil
(Supplement 5€)

Filet of roasted Sebaste,
Chorizo Small Squids,
Saffron Potatoes

The Land

Duck Fois Gras from *Jean Sarthe Farm* in South West France
Pineapple, Rum & toasted Brioche

Fauchon Pâté in pastry crust "Veal, Morels"
"Grosse Côtes" Curly Lettuce, Vinegary Juice

Ham "black Pork from Gascon"
Capers, candied Tomatoes, Potatoes Chips
(Supplement 8€)

Lozère Lamb in two ways
Artichoke, Riquette & Piquillos
Anchovies-Olives condiments
(Supplement 7€)

Auvergne Candied Pork breast
Pointed Cabbage & white Asparagus
Scrappys bitter juice
(Supplement 7€)

Guinea Fowl farmer "Label Rouge"
Peas at the French way, Lard foam

Sweets

Red berries "Bisou-Bisou"
Mint and Pepper

Vanilla Millefeuille

Coffe-Sesame Eclair

Strawberries Salad
Fauchon Tea juice "*Une Nuit à Paris*"

Folha Entremet

Selva Tart

*All our meats are from France

1 Course 28 €

2 Courses 37€

3 Courses 46 €

*Service included