

Thin Wagyu Cecina 30

Homemade duck foie gras 32 €	Egg white omelet, whipped fresh goat cheese, mint & spinach 22 €
Steamed artichoke & vinaigrette dressing 17 €	Pappardelle alle Vongole style 32 €
Old Tomato carpaccio 16 €	Lobster spaghetti bisque & cherry tomato 49 €
Whole fresh lettuce, olive oil & lemon 16 €	Miso seared salmon, ginger & sesame 34 €
Hard boiled eggs with mayonnaise & pickled vegetable 11 €	Full dover sole "Meunière" off the bones, if you prefer... 59 €
Burrata des Pouilles 22 €	Sauteed frog legs , just garlic & parsley 32 €
Gambas tempura "Obsiblue" 25 €	Raw ground spicy beef tartare 26 €
The Famous foie gras "Pâté en croûte" Arnaud Nicolas MOF 25 €	Lamb chop 44 €
Crushed avocado / spicy raw tuna fish 24 €	The seared Rib eye steak... 48 €
Gourmet lobster , avocado & green beans salad 49 €	Top of the beef Filet "steack au poivre" hot ! 44 €
Raw seabream carpaccio 19 €	Farm chicken breast "cocotte" with morels cream sauce 39 €
Organic Norway smoked salmon, sour cream & blinis 24 €	Thin breadcrumbed veal scallop "Paillard" 34 €
6 Gorgeous burgundy "escargots" snails 18 €	Seared Calf's liver & raspberry vinegar gravy 32 €

French fries homemade, Green beans, Sauteed spinach,
grenailles roasted potatoes, Mash potatoes, Rice 8 €

Goat cheese platter from Maison Quatrehomme 13 €

Chocolate mouss for party of 2, 3 or 4 20 €
Homemade rhum baba "Eminente" 18 €
Key lime pie 13 €
Thin , very thin apple pie 13 €
"Fontaine de Mars" vanilla & caramel floating island 13 €
Chocolate profiterole 16 €
Red berries Pavlova 20 €
Only red berries platter 22 €
Minute homemade vanilla ice cream 10 €
Minute homemade sorbet strawberry "Mara des bois" 11 €
Fabulous frosted fruit & sorbet "Fruttini" shop 11 € each (Lemon / verbena, Fruits of the day)
The famous Martini espresso "Petit Lutetia" 16 €

Desserts are homemade with lots of 