

CHEZ SUZY

STARTERS

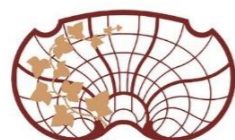
- Truffled DuBarry creamy soup  16€
- Six persillade Burgundy snails  18€
- Sauternes foie gras, rhubarb chutney de and toasted brioches 25€
- Stracciatella di Bufala, green asparagus and honey and turmeric vinaigrette  24€
- Salmon tartare, milk punch and sweet potatoes guacamole  20€

MAIN COURSES

- Beef tartar prepare in front of you and one included side dish  28€
- Traditional Salade Niçoise  25€
- Berries and citrus lobster salad 38€
- Beef filet, Malabar pepper and one included side dish 46€
- Truffled Rigatoni  26€
- Dover sole, meunière or grilled and one included side dish 58€
- Fowl supreme, confit lemon spinach, poultry broth and one included side dish  30€
- Cod loin, green asparagus, coconut and kaffir lime broth, green curry and black rice  32€

Net prices, service included

The allergens list is available on request.








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SIDE DISH

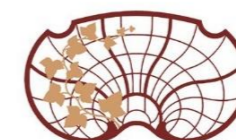
- Homemade country style potatoes 16€
- Seasonal vegetables 18€
- Olive oil mashed potatoes 6€
- Sucrine salad 25€
- Black rice 24€

DESSERTS

- Bourbon vanilla Millefeuille (for two persons) 26€
- Chocolate mousse  12€
- Melon and blueberry cheesecake  15€
- Roasted peach, verbena cream  16€
- Seasonal homemade ice creams and sorbets (3 flavours)  12€
- Red fruits and whipped cream Cheese selection  16€
- Cheese selection 15€
- Espresso martini 25€

MENUS *available on this selection*

- Starter – Main course 41€
- Main course- Dessert 37€
- Starter – Main course – Dessert 53€



Beef: Origin France

Fowl: Origin France