



## STARTERS

Foie gras marinated in Vin Jaune, fig chutney, lemongrass jelly – 25€

Smoked beetroot, fresh cheese and basil – 19€

Smoked haddock, buttermilk infused with herb oil, lemon condiment – 21€

Sea bream crudo, herb condiment and vinegared tomato water – 25€

## MAIN COURSES

Guinea Fowl from Gars Daudet – 38€

Wild forest ceps and shellfish emulsion

Medium rare veal from Pays de la Loire – 38€

Charred corn in purée and crispy, pine tree gel

Beef chuck from Ferme des Belles Robes, Rossini style – 48€

Shallot compote and strong jus

Hare à la royale – 52€

Potato gnocchi with Comté cheese

Pollack from our coasts – 36€

Autumn vegetables glazed with candied lemon and hazelnut, watercress chlorophyll

Alain Rigault's scallops – 38€

Roasted parsnips, citrus virgin sauce and samphire

## DESSERTS

Quinces poached with berries – 16€

French pomegranate sorbet and walnuts from Île-de-France

Mille-feuille, pecan praline, avocado blossom honey and Bourbon vanilla – 16€

Rice pudding with cinnamon seeds, yogurt ice cream, ginger and candied lemon – 14€

Sao Tomé chocolate cake, cocoa paste and puxuri, vanilla ice cream – 18€

Paris-Brest, crunchy praline, caramelized pine nuts, cashews and hazelnuts – 25€

Selection of matured cheeses – 18€

Ice creams & sorbets – 5€ per scoop

Chocolate oat, honey, coffee, ginger yogurt, clove



## LUNCH MENU

STARTER / DISH OF THE DAY OR DISH OF THE DAY / DESSERT – 45€

STARTER / DISH OF THE DAY / DESSERT – 55€

Cauliflower from Finistère  
Hazelnut praline and horseradish

Confit salmon  
Fregola with parmesan and herb jus

Théophile's profiterole

## ICONIC

Burrata with pesto – 19 €

Black truffle risotto – 24€

Caesar Salad – 26€

Niçoise Salad – 26€

Burger – 28€

French Onion Soup – 24€

Seasonal vegetable soup – 24€

Club Sandwich – 26€

Spaghetti – 25€

All prices are inclusive of tax and service.  
Meat and fish of French origin.