



les CONFIDENCES

FIRST COURSE

Ricotta tart - Zucchini - Lemon 19€

Beef Tartare - Oyster leaf - Rye 24€

Royal Sea Bream - Cucumber - Passion Fruit 22€

Cauliflower - Caviar - Champagne sorbet 26€

Lobster ravioli - Jerusalem artichoke - Parsley 26€

MAIN COURSE

Chicken supreme

Herb - Carrot - Almonds 38€

Roasted Seabass

Prawns - Cabbage - Onion - Hazelnut butter sauce 42€

Monkfish

Peas - Raspberry - Horseradish 40€

Risotto

Black Truffle - Parmesan - Mushrooms 38€

Quasi de Veau de lait

Green asparagus - Chanterelles - Peanuts 44€

DESSERTS

Manjari Chocolate Shell - Puxury - Kaffir lime 16€

Millefeuille - Pecan Praline - Avocado tree honey - Bourbon vanilla 16€

Strawberries - Bergamot - Beetroot sorbet 16€

Hazelnut Paris-Brest to share 25€

Aged cheeses from Alleosse 18€

Net prices and taxes included
Meat of French origin



LUNCH MENU

First course / Semainier *OR* Semainier / Dessert 45€

First course / Semainier / Dessert 55€

SEMAINIER

MONDAY

Veal milanaise paillard - Baked pasta gratin

TUESDAY

Shoulder blade Beef - Carrot - Red wine sauce

WEDNESDAY

Forest ravioli - Prawns - Lobster bisque

THURSDAY

Confit lamb - Couscous and vegetables

FRIDAY

Sea bream filet - Chickpeas - Oyster leaf - Beaded marinere sauce

ICONICS

Burrata and vegetables 19€

Vegetable Soup 24€

Ceasar salad 26€

San Regis vegetables salad 26 €

Cheeseburger 28€

French onion soup 24€

Club sandwich 26€

Spaghetti al Limon 25€