

Le Cadran

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SHARING APPETIZERS

Vintage sardines in oil - 18€

Salted butter, balsamic glaze and toasted country bread

Selection of Charcuterie – €21

Selection of Aged Cheeses – €21

Mixed Board of ham and cheese – €25

STARTERS

Our Signature Deviled Eggs – €10

Meaux mustard mayonnaise, remoulade-style cabbage, crispy croutons.

Skin-seared mackerel – €16

Beetroot mash, Meaux mustard ice cream, raw Chioggia beetroot shavings

Confit and crispy beef chuck – €17

Gribiche sauce, herb salad

Thin mushroom tart – €17

Wild mushroom duxelles, aged Comté cream, rich jus, fresh herbs

Hand-cut beef tartare – €20

Bone marrow toast, young salad leaves

THE CAVIAR CORNER

French Oscietra Caviar 30g – €75

French Oscietra Caviar 50g – €95

Served with blinis and crème fraîche.

Allergen information for all dishes is available upon request from our team.

Main Courses

Pan-fried gnocchi and seasonal mushrooms – €19

baby spinach leaves, Comté cream sauce

Caesar salad - 22€

Romaine lettuce, sliced chicken breast, Parmesan shavings, cherry tomatoes, Caesar dressing, croutons

Truffle & Comté Coquillettes – €24

white ham, Comté and thick meat juice

Double cooked chicken - 26€

seasonal vegetables, roasted pork belly, chicken breast and thick meat juice

Pan-seared pollock fillet, Grenoble-style – €28

lemon butter sauce, capers, parsley, crispy croutons, wilted baby spinach

Butcher's cut from Boucherie Napoléon – Market price

roasted baby potatoes, peppercorn sauce, subject to our butcher's daily selection

Veal sweet breads meunière style - 39€

artichoke purée, baby potatoes, rich jus

Kids Menu - 18€

Children's Menu – €18

Choice of main course:

- Chicken, baby potatoes
- Ham & cheese macaroni

Dessert: one scoop of ice cream of your choice

Syrup of your choice included

CHEESES

Dish of matured cheeses - 12€

DESSERTS

Golden Brioche French Toast – 12€

salted caramel and vanilla ice cream

The Impérial violette Impérial - 12€

crème brûlée with violet and pieces of iced violet

Warm Dark Chocolate Lava Cake – 12€

vanilla iced cream and whipped cream

Le Fontainebleau – 12€

homemade fresh cheese, seasonal fruit coulis, whipped cream, pistachios nougatine

Profiteroles – 12/18€

craquelin choux pastry, white chocolate ganache, chocolate sauce, vanilla ice cream, hazelnut crunch

Yellow Chartreuse soufflé – €14

fromage blanc and lemon ice cream, almond crumble (To be ordered at the beginning of the meal)

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ENGLISH MENU

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