

SOUPES

SOUPE À L'OIGNON GRATINÉE	16,99
<i>Onion soup au gratin</i>	
BISQUE DE HOMARD	24,99
<i>Lobster mousse soup with prawns</i>	

HORS D'ŒUVRES

BAGUETTE ET SES DEUX ACCOMPAGNEMENTS	4,99
<i>Baguette with fleur de sel butter</i>	
CRABE ROYAL D'ALASKA	39,99
<i>Poached king crab legs with creamed spinach and shellfish foam</i>	
CALAMARS GRILLÉS À L'AIL & L'HUILE D'OLIVE	24,99
<i>Baby squid grilled on lava stone with olive oil and garlic</i>	
OS À MOELLE À LA MAXI	24,99
<i>Baked bone marrow with toasted bread and sea salt</i>	
CAMEMBERT CUIT AU FOUR AU MIEL DE LAVANDE	21,99
<i>Baked Camembert with lavender honey</i>	
CAVIAR IMPÉRIAL	149,99
<i>50g Imperial Caviar with mashed potatoes and crème fraîche</i>	
OEUF À LA TRUFFE	19,99
<i>Organic truffled egg on creamed spinach with truffle foam</i>	
COCKTAIL DE CREVETTES MARIE ROSE	22,99
<i>Shrimp Cocktail Marie Rose</i>	
SALADE GRAND BLEU	21,99
<i>Iceberg lettuce with Roquefort dressing and crispy bacon</i>	
HUÎTRES ROCKEFELLER	from 3 pcs. per pc. 7,99
<i>Oysters au gratin with spinach and hollandaise sauce</i>	
GNOCCHI À LA PARISIENNE & CHAMPIGNON	18,99
<i>Parisian-style gnocchi with mushrooms</i>	
OEUF CAVIAR	from 3 pcs. per pc. 9,99
<i>½ organic egg with Imperial caviar and sweet and spicy mustard sauce</i>	
ESCARGOTS FAÇON CAFÉ DE PARIS	18,99
<i>Snails in Café de Paris butter</i>	
TERRINE DE FOIE GRAS	29,99
<i>Homemade goose liver pâté with port wine jelly & brioche</i>	
COCKTAIL DE HOMARD	33,99
<i>Lobster cocktail</i>	
ARTICHAUT ENTIER "PRINCE DE BRETAGNE"	27,99
<i>Whole poached 'Prince de Bretagne' artichoke with two dips</i>	

ÉTAGÈRE
SPECTACULAIRE

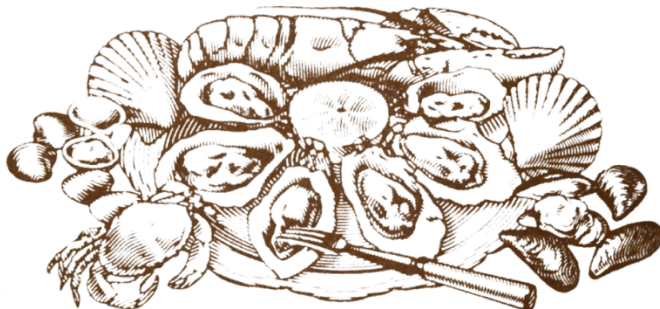
A SPECTACULAR SEAFOOD PLATFORM WITH:

*Alaska king crab legs, oysters Rockefeller, lobster tail,
Noilly Prat shrimps and lobster shot* (for 2 people) 119,99

POISSONS

MOULES À LA CRÈME & POMMES FRITES	36,99
<i>2 pounds of Imperial mussels in a creamy white wine sauce with chips</i>	
SALADE NIÇOISE	28,99
<i>Nice salad with beans, potatoes, tuna, organic egg, onions and olives</i>	
SOLE DE L'ATLANTIQUE À LA MEUNIÈRE	Daily rate
<i>Genuine Atlantic sole à la Meunière</i>	
LOUP DE MER GRILLÉ, CÂPRES & POMMES DE TERRE	49,99
<i>Grilled sea bass with caper beurre blanc and baby potatoes</i>	
SAUMON "KING ORA", ÉPINARD & SAUCE BÉARNAISE	39,99
<i>Pan-fried King Ora salmon with cream spinach and béarnaise sauce</i>	
GAMBAS SAUTÉES AUX NOILLY PRAT	39,99
<i>Jumbo prawns with Noilly Prat butter and grilled lemon</i>	
CALAMARS GRILLÉS À L'AIL & L'HUILE D'OLIVE	36,99
<i>Baby squid grilled on lava stone with olive oil and garlic</i>	
RAGOUT DE HOMARD	49,99
<i>Lobster ragout with lobster foam and mashed potatoes</i>	

ÉTAGÈRES



LE MISÉRABLE	LE ROYAL	LE MAXI	LE MOOK
59,99	119,99	219,99	399,99
6 OYSTERS 4 CREVETTES ROSÉS IMPERIAL MUSSELS SHRIMP MARIE ROSE	6 OYSTERS LOBSTER COCKTAIL 6 CREVETTES ROSÉS SHRIMP MARIE ROSE IMPERIAL MUSSELS	12 OYSTERS 1 LOBSTER 12 CREVETTES ROSÉS SHRIMP MARIE ROSE IMPERIAL MUSSELS ALASKAN KING CRAB 2 CAVIAR EGGS	24 OYSTERS 2 LOBSTERS 18 CREVETTES ROSÉS SHRIMP MARIE ROSE IMPERIAL MUSSELS ALASKAN KING CRAB 50g CAVIAR

HUÎTRES

	24 pcs.	12 pcs.	6 pcs.
FINE DE CLAIRE "SPÉCIALE"	119,96	59,98	29,99
<i>Oysters Fine de Claire</i>			
BELON	199,96	99,98	49,99
<i>Oysters Belon</i>			
GILLARDEAU	159,96	79,98	39,99
<i>Oysters Gillardeau</i>			
HUÎTRES DÉGUSTATION	159,96	79,98	39,99
<i>Oyster tasting</i>			

PLATS PRINCIPAUX

SPECIALITÉ DE LA MAISON		
CANARD DU ROTISSOIRE (Pour 2 Personnes)		<i>Crispy free-range duck for 2 people with duck jus & duchesse potatoes</i>
99,99		

BOUDIN NOIR À LA MAXI	27,99
<i>Crispy black pudding with Calvados apple, fried onions and mashed potatoes</i>	
RIS DE VEAU, POMMES DAUPHINE & MOUSSE DE TRUFFE	39,99
<i>Crispy fried sweetbread, pommes dauphine, truffle foam and veal jus</i>	
PAILLARD DE POULET AU ROQUEFORT	26,99
<i>Chicken paillard from the PIO animal welfare label with Roquefort crust and cream spinach</i>	
ROGNONS DE VEAU, SAUCE MOUTARDE ET ESTRAGON	36,99
<i>Veal kidneys from the animal welfare label 'Beter Leven' with tarragon-Dijon mustard cream sauce and gnocchi à la Parisienne.</i>	
STEAK TARTARE	99,99 / 29,99 / 26,99
<i>Steak tartare with caviar / or with truffle cream / or classic</i>	
BOEUF BOURGUIGNON	36,99
<i>Beef goulash 'Bourguignon style' with mashed potatoes</i>	
ÉMINCÉ DE BOEUF & CHAMPIGNON DE PIERRE	39,99
<i>Sliced beef with tarragon and mushroom cream sauce and chips</i>	
USDA FILET MIGNON	79,99
<i>US beef fillet from the lava stone grill + upgrade with lobster tail à 39,99</i>	
USDA FILET ROSSINI	99,99
<i>US beef fillet from the lava stone grill with foie gras, spinach and truffle jus</i>	
CÔTELETTES D'AGNEAU, HARICOTS VERTS	49,99
<i>Grilled lamb chops from the lava stone grill with green beans</i>	
ENTRECÔTE GRILLÉE, SAUCE AU POIVRE	69,99
<i>Ribeye steak from the lava stone grill with classic pepper cream sauce</i>	

*French fries, duchesse potatoes, garlic bread, green beans with bacon, mashed potatoes,
Café de Paris sauce, hollandaise sauce, creamed spinach, buttered peas, gnocchi
Parisienne, buttered carrots, sautéed mushrooms, pepper cream sauce.
Sides 7,99 Sauces 4,99*