



TAPAS To Share

Prawn Tempura Sweet chili / satay sauce	3.50 /piece
Moutabal Pita bread, sesame seeds, coriander	3.50 /piece
Humus Pita bread, sesame seeds, coriander	3.50 /piece
Fallafel Garlic sauce	3.50 /2 pieces
Kebbe Garlic sauce	6.50 /piece
Spicy Spianata 40g	3.50
Plate to Share Mortadella and spicy spianata	7.00
Mezze Plate to Share Houmous (1 piece), Moutabal (1 piece), Kebbe (2 pieces), Fallafel (4 pieces) Served with Pita bread and garlic sauce	21.50

STARTERS

Marinated Icelandic Salmon SNØ with Dill Double cream with Avruga Herring eggs and cucumber, buckwheat flour blinis	21.00
Fresh Duck Foie Gras "Robert Duperier" Strawberry and rhubarb marmelade, lamb's lettuce, olive oil brioche	22.00
Caesar Salad with Chicken Romaine heart, anchovies, shavings of Parmigiano Reggiano, Caesar sauce, golden croutons	21.00
Cold Green Peas Velouté Crumbled crab with confit lemon and basil	16.00

PIZZAS

With Truffled Ham, Sweet Pecorino and Paris Mushroom Duxelle	19.50
Icelandic Salmon SNØ Marinated in Dill, According to the "Spago" Pizza	21.00

*For a guarantee of impeccable freshness, these dishes are prepared in limited quantities.
Our Chef is at your disposal in case of dietary restrictions or allergies.
Prices in euros, taxes and service included. The establishment no longer accepts payment by check.*



PASTA & RISOTTO

Penne Rigate with Artichoke 17.00
Creamy, « poivrade », fry

Carnaroli Risotto with Green Asparagus, Morels 31.00
Parmiggiano Reggiano emulsion

FISHES

Mixed Fish 32.00
Salmon, sea bream, cod and prawns served with its iodized broth on the side
Bok choy cabbage, vinegar rice

Nasi Goreng (Indonesian dish) 27.50
Indonesian fried rice with prawns, chicken, egg

Cod fillet, Basil Crust 29.50
Potato gnocchi, creamy artichoke, green asparagus and asparagus butter

MEATS

Pan-Fried Beef Fillet 36.50
White asparagus, homemade mashed potatoes, porto sauce

Pan-fried Veal Liver Lyonnaise style 29.50
Homemade mashed potatoes, "Cevennes" onions, old wine vinegar sauce

Chicken Biryani Confit with Spices (Indian dish) 29.80
Rice cooked with Massala spices, coriander and yogurt sauces

Tartares "Fleur de Boeuf" 100% Pure Beef* 20.50
180g, prepared to order
Green salad, French fries

The Classic: Egg yolk, onions, pickles, capers
The Caesar: Classic tartare quickly seared on both sides

***French or Europe Origin**

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