L'APÉRITIF

TAPENADE — 30
Black Olive Tapenade with Garlic Croutons

CRÈME DE POIVRON RÔTI — 38
Roasted Pepper Spread

ARTICHAUTS VIOLETS MARINÉS — 135
Marinated Baby Artichokes

CALAMARS FRITS — 82
Crispy Squid with Paprika and Green Chilli

ESCARGOTS DE BOURGOGNE — 110
Snails with Garlic Butter and Parsley

CREVETTES TIÈDES À L'HUILE D'OLIVE — 90
Warm Prawns with Olive Oil and Lemon Juice

CROQUETTES DE MORUE — 75
Salt Cod Croquettes with Roasted Pepper Relish

LE CRU, CAVIAR & FRUITS DE MER

HUÎTRES — 50
Seasonal Oysters — Per Piece

CAVIAR KRISTAL — 720/928
Kristal Caviar – 30 g / 50 g

CARPACCIO DE SAINT-JACQUES — 125
Scallop Carpaccio with Citrus Dressing

TARTARE DE DAURADE — 135
Sea Bream Tartare with Truffle and Ponzu Dressing

CRABE ENTIÈREMENT PRÉPARÉ — 170
Dressed King Crab

CARPACCIO DE SÉRIOLE DU JAPON — 105
Yellowtail Carpaccio with Guacamole and Citrus Dressing

LES SALADES

SALADE DE BETTERAVES ANCIENNES — 68
Heritage Beetroot Salad

BURRATA ET TOMATES — 108
Burrata with Cherry Tomatoes and Basil

SALADE D'AVOCATS ET SUCRINE AU PARMESAN — 92
Avocado and Baby Gem Salad with Parmesan

SALADE NIÇOISE — 139
Niçoise Salad

SALADE DE RIZ — 85
Rice Salad with Mint and Pine Nuts

TARTES FINES MAISON

PISSALADIÈRE | Caramelized Onions and Anchovies — 88

SAUMON FUMÉ & CRÈME FRAÎCHE | Smoked Salmon and Crème Fraîche — 105

TRUFFE NOIRE | Black Truffles — 125

LES PÂTES

TRECCE À LA TOMATE ET BASILIC — 98
Homemade Trecce Pasta with Tomato and Basil

RIGATONI À LA TRUFFE NOIRE — 228
Homemade Rigatoni Pasta with Black Truffle

TAGLIOLINI AU CITRON & CAVIAR — 158
Lemon Tagliolini with Caviar

SUR MER

DAURADE GRILLÉE — 228
Grilled Sea Bream

SOLE DE DOUVRES GRILLÉE, VINAIGRETTE AU CITRON — 550
Grilled Dover Sole with Lemon Dressing

BAR ATLANTIQUE ENTIER GRILLÉ — 550
Whole Grilled Atlantic Bass

SUR LE GRILL

COQUELET AU CITRON CONFIT — 160
Marinated Baby Chicken

ENTRECÔTE GRILLÉE — 315
Rib-Eye Steak

FAUX-FILET DE WAGYU GRILLÉ — 560
Grilled Wagyu Sirloin

CÔTELETTES D'AGNEAU 'VIVIENNE'* — 290
Marinated Lamb Cutlets with Olive, Aubergine Caviar and Pine Nuts

LES ACCOMPAGNEMENTS

SALADE VERTE — 40
Mixed Leaf Salad

POMMES FRITES — 55
French Fries with Garlic and Rosemary

GRATIN DE POMMES DE TERRE — 66
Potato Gratin

BROCCOLINI GRILLÉ — 52
Broccolinis with Chilli and Ginger

À PARTAGER

LINGUINE AU HOMARD — 495
Lobster Linguini

TURBOT ENTIER GRILLÉ – À PARTAGER — 880
Whole Grilled Turbot – to share

CÔTE DE BŒUF & GALETTE DE POMMES DE TERRE — 880
Bone-in Rib-Eye with Potato Galette and Bordelaise Sauce

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts, dairy, gluten, allium, or seafood.
Prices are inclusive of 10% service charge, 5% VAT and are subject to 7% municipality fees.