

POUR COMMENCER

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| CŒUR DE SAUMON FUMÉ AUX HERBES – CRÈME D’ISIGNY<br><i>SMOKED SALMON WITH HERBS – ISIGNY CREAM</i>                                      | 28  |
| CROQUE-MONSIEUR – JAMBON BLANC – BEURRE TRUFFÉ – BEAUFORT<br><i>CROQUE MONSIEUR – PARISIAN HAM – TRUFFLED BUTTER – BEAUFORT CHEESE</i> | 26  |
| OEUFS MIMOSA AUX HERBES<br><i>DEVILED EGGS WITH HERBS</i>                                                                              | 16  |
| CAVIAR OSCIÈTRE IMPÉRIAL DE SOLOGNE - 30 GR<br><i>OSCIETRE IMPERIAL CAVIAR FROM SOLOGNE - 30 GR</i>                                    | 150 |

ENTRÉES

|                                                                                                       |    |
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| DAURADE MARINÉE – AGRUMES – AVOCAT<br><i>MARINATED SEA BREAM – CITRUS – AVOCADO</i>                   | 22 |
| STRACCIATELLA FUMÉE – TOMATES – BASILIC<br><i>SMOKED STRACCIATELLA – TOMATOES – BASIL</i>             | 18 |
| CARPACCIO D'ARTICHAUT – SAUCE RAVIGOTE<br><i>ARTICHOKE CARPACCIO – RAVIGOTE SAUCE</i>                 | 20 |
| VELOUTÉ FROID DE PETITS POIS – MENTHE – OEUF POCHÉ<br><i>GREEN PEAS VELOUTE – MINTH – POACHED EGG</i> | 16 |
| FOIE GRAS – PAIN TOASTÉ<br><i>FOIE GRAS – TOASTED BREAD</i>                                           | 30 |

SALADES

|                                                                                                                                  |    |
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| QUINOA – CONCOMBRE – MANGUE – AVOCAT – HUILE CITRONNÉE<br><i>QUINOA – CUCUMBER – MANGO – AVOCADO – LEMON OIL</i>                 | 26 |
| SUCRINE – CREVETTES – AVOCAT – PAMPLEMOUSSE – SAUCE COCKATIL<br><i>SUCRINE – SHRIMPS – AVOCADO – GRAPEFRUIT – COCKTAIL SAUCE</i> | 28 |

POISSONS

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| PAVÉ DE SAUMON – POUSSES D’ÉPINARDS – RIZ VÉNÉRÉ – BEURRE AUX OEUFS DE SAUMON<br><i>SALMON – SPINACH SHOOTS – BLACK RICE – SALMON EGGS BUTTER</i> | 32 |
| FILET DE BAR RÔTI – COURGETTES – TOMATES – SAUCE VIERGE<br><i>ROASTED SEA BASS – ZUCCHINI – TOMATOES – VIERGE SAUCE</i>                           | 42 |

VIANDES

|                                                                                                                                 |    |
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| SUPRÊME DE VOLAILLE – PURÉE DE POMMES DE TERRE – JUS DE VIANDE<br><i>ROASTED CHICKEN SUPREME – MASHED POTATOES – MEAT JUICE</i> | 32 |
| CHÂTEAU FILET DE BOEUF – FRITES FRÂICHES – SAUCE AU POIVRE<br><i>BEEF FILET – FRENCH FRIES – PEPPER SAUCE</i>                   | 44 |
| SOURIS D'AGNEAU CONFITE – TAGLIATELLES – JUS D'AGNEAU<br><i>LAMB SHANK – TAGLIATELLES – LAMB JUICE</i>                          | 40 |

PÂTES

|                                                                                                               |    |
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| LINGUINE – TOMATES – BASILIC – STRACIATELLA FUMÉE<br><i>LINGUINE - TOMATOES - BASIL - SMOKED STRACIATELLA</i> | 26 |
| LINGUINE CRÉMEUSES – HOMARD – CRÈME DE HOMARD<br><i>CREAMY LINGUINE - ROASTED LOBSTER - LOBSTER CREAM</i>     | 52 |

ACCOMPAGNEMENTS

|                                                    |    |
|----------------------------------------------------|----|
| FRITES FRAÎCHES<br><i>FRENCH FRIES</i>             | 8  |
| SALADE DE MESCLUN<br><i>GREEN SALAD</i>            | 8  |
| PURÉE DE POMMES DE TERRE<br><i>MASHED POTATOES</i> | 10 |
| HARICOTS VERTS<br><i>GREEN BEANS</i>               | 12 |
| RIZ VÉNÉRÉ<br><i>BLACK RICE</i>                    | 10 |



FROMAGES

|                                                                       |    |
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| SAINT-MARCELLIN DE LA MÈRE RICHARD<br><i>SAINT - MARCELLIN CHEESE</i> | 11 |
| ASSORTIMENT DE FROMAGES<br><i>CHEESE PLATE</i>                        | 16 |

DESSERTS

|                                                                                                                                                                       |    |
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| CHURROS – SAUCE CHOCOLAT – CRÈME VANILLE<br><i>CHURROS – CHOCOLATE SAUCE – VANILLA CREAM</i>                                                                          | 12 |
| TARTE AUX FRAMBOISES<br><i>RASPBERRY TART</i>                                                                                                                         | 18 |
| PASTÉQUE ET MELON JAUNE FRAIS<br><i>FRESH WATERMELON AND YELLOW MELON</i>                                                                                             | 16 |
| TARTE VANILLE – CARAMEL BEURRE SALÉ – NOIX DE PÉCAN<br><i>VANILLA TART – SALTED BUTTER CARAMEL – PECAN NUTS</i>                                                       | 12 |
| PROFITEROLES – CHOUX CRÈME VANILLE – GLACE VANILLE – SAUCE CHOCOLAT CHAUD<br><i>PROFITEROLES – VANILLA CREAM PUFFS – VANILLA ICE CREAM – HOT CHOCOLATE SAUCE</i>      | 14 |
| CAFÉ GOURMAND<br><i>CAFÉ GOURMAND</i>                                                                                                                                 | 12 |
| COUPE FESTIVE GÉANTE À PARTAGER – ASSORTIMENT DE FRUITS FRAIS – CHURROS – MIGNARDISES<br><i>GIANT FESTIVE DESSERT TO SHARE – FRESH FRUITS – CHURROS – MINI PASTRY</i> | 65 |

COUPES GLACÉES

|                                                                                                                                                                                                    |    |
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| GLACE VANILLE – GLACE CHOCOLAT – SABLÉ CHOCOLAT – SAUCE CHOCOLAT CHAUD – CHANTILLY VANILLE<br><i>VANILLA ICE CREAM – ICE CREAM CHOCOLAT – CHOCOLAT SHORTBREAD – HOT CHOCOLAT – CHANTILLY CREAM</i> | 16 |
| SORBET FRAISE – FRAISES FRAÎCHES – SABLÉ BRETON – CHANTILLY VANILLE<br><i>STRAWBERRIES SORBET – FRESH STRAWBERRIES – SHORTBREAD – CHANTILLY CREAM</i>                                              | 16 |
| GRANITÉ VERVEINE – SORBET CITRON<br><i>VERVENA GRANITE – LEMON SORBET</i>                                                                                                                          | 12 |
| GLACES ET SORBETS 3 BOULES                                                                                                                                                                         | 12 |
| PARFUMS GLACES : CHOCOLAT / VANILLE<br><i>ICE CREAM CHOCOLATE / VANILLA</i>                                                                                                                        |    |
| PARFUMS SORBETS : CITRON JAUNE / FRAISES<br><i>SORBET LEMON/ STRAWBERRY</i>                                                                                                                        |    |

COCO



LES TABLES PARIS SOCIETY

GIGI RIGOLATTO – MUN – BEAU COCO – GIRAFE – MONSIEUR BLEU – APICIUS – LOUIE – BONNIE  
PERRUCHÉ – IL BAMBINI CLUB – LE PIAF – MAISON REVKA – LA SUITE – MONDAINE – DAR MIMA– LAURENT  
MAXIM’S – BARONNE – BISTROT MINIM’S