

STARTERS

Niçoise salad	44
Seared large shrimp and avocado salad, cocktail sauce	52
Soft onion soup lightly gratinated with 34 month Comté	39
'Culoiselle' chicken Caesar salad	46
Blue lobster salad, truffle vinaigrette	78
Confit duck foie gras, farmhouse bread, quince and pear relish	46
Smoked salmon, blinis, cream, lemon	38
Raw vegetables from our farmers, black olive condiment	32
Kaviari Kristal Gold caviar (30g)	155
Kaviari Beluga caviar (30g)	390

SNACKING

Cheeseburger, French fries	48
Comté & Prince de Paris ham croque-monsieur, salad	48
'Culoiselle' chicken club sandwich, french fries <i>with or without bacon</i>	52
Omelette from Mr T, salad	28
Fish & chips, tartar sauce	44
Lobster roll our way	107
<i>Additional Kristal caviar (10g)</i>	65

MAIN COURSES

Green asparagus risotto	43
Milanese-style 'Grain de soie' veal escalope	52
Grilled blue lobster, tarragon butter	136
Pan-seared catch of the day, virgin sauce	52
Sole Meunière-style	118
Roasted 'Culoiselle' free-range chicken	42
Seared beef tenderloin, béarnaise sauce	66
Seared lamb chops, cooking jus	52
Mezzi rigatoni alla carbonara	48
Penne alla Bolognese	42

SIDE DISHES

	14
	14
Mixed salad	14
Quick-sauteed spinach leaves, with butter or steamed	14
Seasonal vegetables, sautéed or steamed	14
Potatoes, French fries or mashed	
Basmati rice	

CHEESES
& DESSERTS

Selection of matured cheeses	28
Kiwi	28
Pod	28
Pistachio	28
Orange	28
Mango	28
Paris Brest Hazelnut	22

Clémentine Bouchon, Amaury Bouhours, Cédric Grolet
and their teams

BAR
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