



SAUMON

DANIEL BOULUD'S SMOKED SALMON

AP 14.

MARINATED SALMON WITH LOVAGE OIL, SWEET PEPPER, MARKET RADISHES AP 13.

ROASTED SALMON ON A BED OF BUTTERED CABBAGE
WITH ROOT VEGETABLES, RED WINE JUS
MC 28.

HOMARD

LOBSTER BISQUE, TARRAGON FLAN AP 13. LOBSTER SALAD WITH ENDIVE, AVOCADO

HEARTS OF PALM, ARTICHOKES AND WALNUTS

AP 17.

OPEN LOBSTER RAVIOLI WITH A DUO OF CELERY, VEAL TONGUE,
ROASTED CHESTNUTS AND SAUCE AMERICAINE
MC 28.

POTIRON

SQUASH SOUP WITH SMOKED DUCK BREAST AND CRANBERRY COULIS AP 13.

ROASTED MONKFISH WITH A ROOT VEGETABLE FRICASSEE
AND KABOCHA SQUASH COULIS

MC 27.

SAUTÉED VENISON LOIN WITH DELICATA SQUASH PURÉE, WILD MUSHROOMS, BRUSSELS SPROUTS AND HUCKLEBERRY SAUCE MC 32.

SCAROLE

AUTUMN SALAD OF BITTER GREENS ESCAROLE, FRISÈE AND ENDIVE AP 12.

ROASTED BEET SALAD WITH FRESH RICOTTA, FRISÈE AND PINE NUT DRESSING AP 13.

TOMATO TARTE TATIN WITH GOAT CHEESE, TREVISANO AND BLACK OLIVES AP 17.

LEGUMES

POMMES FRITES
SD 6.
MUSHROOM FRICASSÉE
SD 9.

MESCLUN SALAD

AP 11.

GARLIC MASHED POTATOES

SD 6.



CHAMPIGNON

WILD MUSHROOM VELOUTE WITH DUCK CONFIT

AP 12.

ESCARGOTS AND WILD MUSHROOM FRICASSÉE WITH GARLIC-PARSLEY CREAM AND QUAIL EGG AP 17.

SAUTÉED SKATE « GRAND MÈRE »
WILD MUSHROOMS, BACON, ONIONS AND POTATOES
MC 25.

BOEUF

BOEUF EN GELÉE, FOIE GRAS AND HORSERADISH CREAM AP 13.

DB BURGER

SIRLOIN BURGER FILLED WITH BRAISED SHORT RIBS,
FOIE GRAS AND BLACK TRUFFLE
SERVED ON A PARMESAN BUN WITH POMMES SOUFFLES
MC 27.

VOLAILLE

GUINEA HEN TERRINE WITH FOIE GRAS AND HOMEMADE PICKLED VEGETABLES AP 15.

ROASTED CHICKEN BREAST WITH GARLIC MASHED POTATOES
AND GARLIC CONFIT SAUCE

MC 26.

GLAZED DUCK BREAST WITH BRAISED RED CABBAGE
AND ROASTED PEARS
MC 28.

SLOW-COOKED DISH OF THE DAY

BOUILLABAISSE

CASSOULET

LAMB SHANK

BRAISED PORK BELLY

PIG'S TROTTERS

FROG LEGS FRICASEE

BRAISED VEAL SHANK (FOR TWO)

JEAN FRANCOIS BRUEL-CHEF DE CUISINE

