Hot and Cold Appetizers

Tunisian Cigare Caviale 107
Capuccini of 'Maiure' lime with cress and Cigare caviale pearls 46
Quarter of chilled melon with Parma ham 23
Stuffed fillet of salmon with apple bearnaise 39
Salad of beef carpaccio 'Fris style' 37
Fillet of turbot with lemon grass dressing 48
Crayfish mousse with white curry sauce and seasonal greens 42
Seasonal lettuces 16

Soups

Creamed tomato soup with stuffed zucchini blossoms 13
Creamed lobster soup flavoured with Armagnac 24
Chilled double-boiled consomme with yellow mushrooms and cucumbers 14
Cold leek and potato soup 12

Fish and Seafood

Fillets of sea bass and snow peas served with Vodka and caviar cream sauce 68
Stuffed slice of salmon with Champagne butter sauce and new potatoes 44
Grilled crayfish tails with garlic butter and pilchri 22
Grilled Dover sole fillets with baby spinach and bearnaise sauce 57
Fillets of red mullet on stuffed fennel and tomatoes 48
Grilled or fried turbot steak with new potatoes 72

Speciality of the day from the trolley (at lunch only) 48

Meat and Poultry

Stuffed fillet of U.S. beef with honey-glazed shallots and gratinated potatoes 54
Roast veal breast with mustard sauce and bone-mate noodles 57
Breast of duck with white pepper sauce and Béarnaise-rice cobs 17
Thick fillet of veal (Yorkshire style) roast 54
Scottish lamb cutlets with parsley crust and green beans, gratinated potatoes 48
Stuffed fillets of veal with vegetables and cumberland sauce Jassion rice 56

Vegetables

Spaghetti with crayfish tails and a tomato and basil sauce 37
Gratinated potatoes Chef's style 25

Desserts

Mixed berry soup flavoured with champagne, strawberry sorbet 18
Slice of lemon ice-cream, lime juice flavoured with vanilla 18
Profiteroles and vanilla ice-cream with warm chocolate sauce 18
Thickened peach with Guavasteine sauce of the day 19
Selection of desserts and sorbets from the trolley 18

Out of respect to other guests are kindly ask the staff to make your telephone calls to and from within our restaurant. Thank you for your understanding.

All prices are inclusive of 8.5% VAT.
Cuisine à Thème

Turbot du Nord

Filet de turbot sauté aux aubergines et tomates braisées  65

Tronçon de turbot grillé à la nage de légumes d’été  67

Filet de turbot à la vapeur à l’orientale  65

Menu

Carpaccio de thon Maguro au couscous et perles d’osciètre ou
Salade quelques feuilles

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Filet de turbot sauté aux aubergines et tomates braisées ou
Queues de langoustines grillées beurre pommadé à l’ail, riz pilaf

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Magret de canard et sauce Moulin Manville galettes de riz Basmati ou
Côtes d’agneau persillade haricots verts à l’échalote et pommes boulangerère

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Nage de fruits rouges frappée au champagne sorbet aux fraises

Menu 92 (Menu avec une entrée 73)

6,5 % TVA inclus