

# Annette

## D I N N E R

Heirloom tomatoes, goat's curd	15€
Pâté en croute & Arnaud Nicolas foie gras	24€
Green bean salad, yellow peach, almonds	16€
Marinated sea bream, raspberry & tarragon	16€
Organic mimosa eggs, watercress	10€
Smoked salmon, sour cream & toast	20€
Melon & Franco Gulli Parma ham	16€
Summer vegetables casserole, fresh herb-infused jus	24€
Fried line whiting, tartar sauce	25€
Golden pollack, yellow & green zucchini, basil	27€
Roasted duck fillet with honey, fennel & yellow peach	25€
Hand-cut beef tartare à la "Grande Brasserie"	24€
Coquillettes with ham, Comté cheese & black truffle	22€
Pure-bred rib-eye with peppers, to share (serves 2)	38€/pers
Roasted farmhouse chicken in its juices & purée to share (serves 2)	28€/pers
French fries / green beans / mesclun salad	7€
Cheese selection from Maison Barthélémy	16€
Crème brûlée with Madagascar vanilla bean	12€
Fresh Berries with your choice of cream or sugar	14€
Nicolas Berger chocolate mousse	14€
The famous chocolate éclair from Hugo & Victor	14€
Ice creams & sorbets from Le Bac à Glaces	12€

All our meat is sourced from France / Allergen list available

Prices include taxes and service