

Annette

D I N N E R

Cooked and raw beetroots, burrata, truffle vinaigrette	18€
Poultry & foie gras pâté en croûte by Arnaud Nicolas	24€
Green bean salad, brown mushrooms, hazelnuts	16€
Marinated sea bream, citrus fruits & timut pepper	17€
Organic eggs in meurette, winner of the 2020 World Championship	19€
Smoked Scottish salmon from <i>Moulin du Couvent</i>	22€
Six special Marennes d'Oléron oysters Gilardeau n°3	26€
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Autumn vegetables in a cast-iron pot, lovage-infused sauce	24€
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Fried line-caught whiting, tartare sauce & mashed potatoes	27€
Roast monkfish, Paimpol coco beans & chanterelles with parsley	32€
Slow-cooked beef cheek, carrots and onions	26€
Hand-cut beef tartare à la "Grande Brasserie"	24€
Coquillettes with ham, Comté cheese & black truffle	24€
Rib-eye with peppers, French fries	36€
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Roasted farmhouse chicken in its juices & mashed potatoes to share for 2	28€/pp
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French fries / green beans / mesclun salad	7€
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Cheese selection from <i>Maison Barthélémy</i>	16€
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Crème brûlée with Madagascar vanilla bean	12€
Honey-roasted Solliès figs & vanilla ice cream	14€
Chocolate mousse by <i>Nicolas Berger</i>	14€
The famous chocolate éclair from <i>Hugo & Victor</i>	14€
Ice creams & sorbets from <i>Le Bac à Glaces</i>	12€

All our meat is sourced from France / Allergen list available

Prices include taxes and service