

Annette

LUNCH

Cooked and raw beetroots, burrata, truffle vinaigrette	18€
Green bean salad, brown mushrooms, hazelnuts	16€
Marinated sea bream, plum & timut pepper	17€
Six special Marennes d'Oléron oysters Gilardeau n°3	26€
Organic eggs in meurette, winner of the 2020 World Championship	19€
Autumn vegetables in a cast-iron pot, lovage-infused sauce	24€
Croque-Monsieur with ham, Comté cheese & black truffle	18€
Romaine salad, Comté cheese, roasted chicken, oat flakes	25€
Coquillettes with ham, Comté cheese & black truffle	24€
Fried line-caught whiting, tartare sauce	27€
Hand-cut beef tartare à la "Grande Brasserie"	24€
Slow-cooked beef cheek, carrots and onions	26€
French fries / green beans / mesclun salad	7€
DAILY SPECIAL	
From Monday to Friday at lunch	24€
Cheese selection from <i>Maison Barthélémy</i>	16€
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