

# Annette

## D I N N E R

Cooked and raw beetroots, burrata, truffle vinaigrette	18€
Foie gras from Landes, semi-cooked, dried fruit seasoning	25€
Braised leeks, mustard vinaigrette, deviled eggs	16€
Quail pâté en croûte with dried fruits by <i>Arnaud Nicolas</i>	24€
Marinated sea bream, citrus fruits & timut pepper	17€
Organic eggs in meurette sauce, winner of the 2020 World Championship	19€
Smoked Scottish salmon from <i>Moulin du Couvent</i>	22€
Six special oysters Marie Morgane n°3	26€
Einkorn wheat & baby artichokes in a cast iron pot with truffle <b>v.</b>	24€
Fried line-caught whiting, tartare sauce & mashed potatoes	27€
Scallops from Normandy, black trumpets & butternut squash	28€
Tender pork belly, mustard seed jus	26€
Hand-cut beef tartare à la "Grande Brasserie"	24€
Coquillettes with ham, Comté cheese & black truffle	24€
Rib-eye with pepper sauce, French fries	36€
Roasted farmhouse chicken with jus & mashed potatoes to share for 2	28€/pers.
French fries / green beans / mesclun salad	7€
Cheese selection from <i>Maison Barthélemy</i>	16€
Crème brûlée with Madagascar vanilla bean	12€
Roasted Royal Gala apples with pomegranate jus <b>v.</b>	14€
Chocolate mousse by <i>Nicolas Berger</i>	14€
The famous chocolate éclair from <i>Hugo &amp; 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 / **v.** vegan dish

@annetterestaurant