

Annette

LUNCH

MENU DES PRÉS

Starter, Main, Coffee & Filtered Water

44 €

From Monday to Friday

To choose from the starred dishes ★

★ Cooked and raw beetroots, burrata & truffle vinaigrette	18€
★ Braised leeks, mustard vinaigrette, deviled eggs	16€
★ Marinated sea bream, citrus fruits & timut pepper	17€
★ Organic eggs in meurette sauce, winner of the 2020 World Championship	19€
Six special oysters Marie Morgane n°3	26€
Quail pâté en croûte with dried fruits by <i>Arnaud Nicolas</i>	24€
Foie gras from Landes, semi-cooked, dried fruit seasoning	25€
★ Einkorn wheat & baby artichokes in a cast iron pot with truffle v.	24€
★ Coquillettes with ham, Comté cheese & black truffle	24€
★ Hand-cut beef tartare à la "Grande Brasserie"	24€
Tender pork belly with mustard seed jus	26€
Scallops from Normandy, black trumpets & butternut	28€
Pan-seared beef hanger steak with pepper and french fries	26€

LUNCH SPECIALS

★ <i>Daily special available Monday to Friday</i>	24€
<i>Weekend family lunch (Saturday and Sunday)</i>	32€ per pers.
<i>Roast free-range chicken with jus, French fries, and chocolate mousse to share</i>	(min. 2 pers.)
Selection of cheeses from <i>Maison Barthélémy</i>	16€
Crème brûlée with Madagascar vanilla bean	12€
Roasted Royal Gala apples with pomegranate jus v.	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 / **v.** vegan dish

@annetterestaurant