



STARTERS

Vegetarian

Burrata di buffala, skewer of red grapes and basil
Carpaccio of purple artichoke, rocket and parmesan
Potatoes pancake with mushrooms

From the sea

Scampi and apple salad, curry vinaigrette
Salmon gravlax with beet, blinis and lime chantilly
Carpaccio of scallops with passion fruit and Espelette pepper
Sautéed squids with olives and tomatoes
Baked sardines with lime, pickled potato, fennel salad, radish and cucumber

From the land

Vitello Tonnato
Hot goat cheese salad with honey
Holstein beef carpaccio with truffle

SIDE DISHES

(Only as a side dish)

Green salad
Portion of homemade fries
Portion of homemade fries with truffle
Fresh pasta with olive oil



THE DISHES

Vegetarian

Risotto with seasonal truffle

Cheeseburger (Breaded Halloumi with sesam, avocado, salad and tomatoe)

Risotto with saffron, mozzarella and zucchini

Orecchiette with Crudaiola

From the sea

Nicoise salad

Roasted mullet fillet, purple artichoke, tomatoe chutney, honey dressing

Spaghetti with sardines, fennel and pine nuts

Roasted monkfish with Coppa, venere rice, mozzarella mousse

Grilled octopus, avocado cream, mango vinaigrette, citrus fruit

On the grill

Grilled seabass with vegetables

Grilled shrimps and risotto with Parmesan cheese (5 pieces)

Linguines with grilled lobster (for 2 persons)

Vine leaves with sardines, endives and rocket salad

Grilled squids, tarama, salad, waffle potatoes

From the land

Cesar salad

Beef fillet, crisp of artichoke, radish, olive powder, anchovy cream

Knife-cut beef tartare with artichoke and truffle, fresh fries
and mixed salad

Veal fillet mignon with mushroom sauce, waffle potatoes

On the grill

Double grilled maturated (6weeks) Limousin rib of beef, bearnaise sauce,
french fries and salad (for 2 people)

Grilled sirloin steak from Aubrac (300gr), bearnaise sauce, fries and salad

Lamb skewer, grilled sweet corn

Grilled rib of veal, fried potatoes and mushrooms

Spare ribs, fries and salad



MENUS

Menu les Marolles

Carpaccio of purple artichoke, rocket and parmesan

Codfish with curry and coconut milk

Crème brûlée with passion fruit and lemon sorbet

Menu Mont-des-Arts

Crusty shrimps, leeks julienne, bisque sauce with curcuma

Sirloin steak from Aubrac, Café de Paris sauce, braised endive, potatoe pancake

Apple pie, vanilla ice cream, Calvados chantilly

Menu Paris, Rue Marbeuf

Seabass tartare with avocado, carpaccio of red onions

Lamb fillet stuffed with mushrooms, truffle sauce

Chocolate fondant

Menu for the whole table or à la carte for the whole table

