



entrees

Coconut chèvre, cherry tomatoes,
basil pistou, parsley

15

Burrata, cherry tomatoes,
herb pistou, chervil oil

15

Escargot, Gruyère,
confit garlic, herb butter

16

Norwegian prawn toast, salmon roe,
horseradish, fennel

17

Tartar, Dijon, capers, shallot,
cornichons, egg yolk

17



sides & shares

Chéri boulangerie bread,
AOP Beurre Charentes-Poitou

3

Organic farm greens, green beans,
fennel, parmesan, miso, truffle

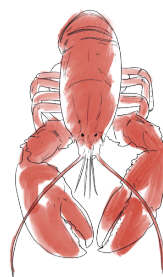
9

Pommes frites, herbs,
mayonnaise

10

Grilled broccolini, almonds,
béarnaise, orange vinaigrette,
tarragon

12



classic mains

Caesar salad, avocado, egg,
cherry tomatoes, anchovy,
parmesan, croutons (chicken +8)

18

Vif d'Etampes pumpkin,
Saint Agur béchamel, spinach,
zucchini, leek, nutmeg

20

Périgord truffle risotto,
seasonal mushrooms,
parmesan, sage butter

24

Royale burger, brioche, cheddar,
onion, pickles, dijonnaise,
lettuce, pommes frites

26

Duck, green beans, demi glacé sauce
cherries, gratin dauphinoise

32

Lobster linguine, mussels,
cherry tomatoes, lemon,
chives, dill, chervil

36

Cœur de filet, café de Paris,
pepper jus, béarnaise,
pommes frites

44



patisserie

Seasonal ice cream or sorbet

6

Crème brûlée, vanilla, orange,
seasonal sorbet

14

Chocolate fondant,
basil ice cream, pistachios

15

Pavlova, vanilla Chantilly,
sorbet à la framboise,
coconut crumble

16