



RESTAURANT

- Window Table 24 places
- Paris view 62 places
- Cœur brasserie 148 places





LUNCH - BRASSERIE MENU

STARTER

- P Eggs mayonnaise, black garlic and fresh herbs
- Cream of pea soup with verbena

MAIN DISH

- Beef tartare and sautéed new potatoes with thyme Fresh pappardelle pasta, artichoke cream and spring vegetables

DESSERT

- Fromage blanc with strawberries and rhubarb Paris-Brest with hazelnut praline cream







LUNCH - MADAME MENU

STARTER

- White asparagus, hazelnuts, bottarga and mousseline sauce
- Medium-rare veal medallion served cold, crisp toast with olive, anchovies and capers

MAIN DISH

- Hake steak with French-style peas and artichoke cream
 Beef tartare and sautéed new potatoes with thyme
 Stuffed tomato and Ile-de-France bulgur wheat with herbs
 Fresh pappardelle pasta, artichoke cream and spring vegetables

DESSERT

- Madame Brasserie lemon meringue tartlet Chocolate liégeois with whipped cream



LUNCH - PARIS MENU

STARTER

- P Eggs mayonnaise, black garlic and fresh herbs
- Cream of pea soup with verbena

MAIN DISH

- Hake steak with French-style peas and artichoke cream Fresh pappardelle pasta, artichoke cream and spring vegetables

DESSERT

- Fromage blanc with strawberries and rhubarb Paris-Brest with hazelnut praline cream







LUNCH / DINNER - CHILDREN'S MENUS

CHILDREN'S LUNCH MENU

- Fresh pappardelle pasta, artichoke cream and spring vegetables Stuffed tomato and Ile-de-France bulgur wheat with herbs
- Chocolate liégeois with whipped cream Paris-Brest with hazelnut praline cream
- Soft drink 25 cl

CHILDREN'S DINNER MENU

- Eggs mayonnaise
- Vol-au-vent, farmhouse chicken, morel mushrooms, asparagus and truffle Truffled traditional chicken fricassee and crispy rice with Comté cheese
- Madame Brasserie lemon meringue tartlet Chocolate liégeois with whipped cream
- Soft drink 25 cl