



RAW BAR

• PLATTERS •

Neuilly-sur-mer 43€

4 fine fattened oysters n°3
6 shrimps
scallops carpaccio
whelks (200gr)

Sablouville 45€

4 fine fattened oysters n°3
6 shrimps
salmon sashimi
whelks (200gr)

• SHELLFISH •

fine fattened oysters n°3
(x6) 17€

Shrimps
(x8) 16€

Whelks
(200gr) 8,5€

• FISH •

Salmon / avocado tartare
17,5€

Tuna ceviche,
mulberry and yuzu
24€

Salmon gravlax,
and rye crackers
21€

• TO SHARE •

Taramasalata from "Petrossian"	16	Honey roasted camembert	15
Hummus, pita bread	14,5	Mozzarella (500gr), tomatoes & toasted bread	28
Spanish sardine, toast	23	Smoked beef	9,5
Homemade guacamole, corn chips	15	Cooked ham with truffle	9,5
Tuna belly in olive oil from "Perrin"	24	San Daniel ham «DOP» 14 months	10,5
Stracciatella, toast	17		

• STARTERS •

Avocado vinaigrette	12	Snails XXL	20,5
Slow-cooked egg and mushrooms	19	Salmon / avocado tartare	17,5
Burrata / tomato / mango	21	Tomatoes, poached egg and tuna	16
Tuna ceviche, mulberry and yuzu	24	Steamed shrimp dumplings	23
Salmon gravlax, rye crackers	21		

• SALADS •

Caesar salad roast chicken	20
Shrimp / chickpeas / snow peas / mango	19
Kale / grilled eggplant / quinoa / tomatoes / curry vinaigrette dressing	15,5
Smoked salmon, roasted potatoes & creamy lemon dill sauce	20



MAIN COURSES

Beef tartare, "Sénéquier" style	23,5
"Aberdeen" cheeseburger (add extra bacon)	24,5
Omelette with truffle, lettuce heart	29,5
Rigatoni, creamy sauce with bacon	23
Steamed "Label rouge" salmon	29,5
Sea bream fillet à la plancha / roasted fennel / yogourt & Taggiasca olives	25
Gnocchis and creamy truffle sauce	26
Fish & Chips	24
Polpo and tomatoes	32
Seared sesame tuna, coriander	27
Classic french sole meunière (app. 500gr)	59
Veal cutlet à la normande by «Le Drakkar Deauville»	29
Lemon chicken paillard	24
Lamb chops "à la plancha"	31
Fillet steak with peppercorn sauce	41
Angus entrecôte (app. 280 gr)	34
French veal liver, tarragon cream and fried onions	29

Chef's Specials

French veal sweetbread with sautéed mushrooms	45
Chicken suprême, yellow wine sauce and wild mushrooms	43

Choice of sides:

Mashed potatoes, french fries, green beans, pilaf rice, lettuce heart, buttered spinach extra. truffle (+9 €)

CHEESE & DESSERTS

Cheese by "Maison Androuët" <i>Trappe d'echourgnac, Gloriotte, Comté réserve, Reblochon</i>		Figues rôties, émulsion vanille	12
4 cheese assortment	27	Coffee gourmand by Durand Dupont (tea sup. +3€)	10,5
At your choice	9	Homemade pastry	10,5
		Chocolate mousse (to share)	24
		Chocolate lava cake, vanilla ice cream	13
		Tropézienne pie by Maison Sénéquier	12,5
		Cheesecake, red berry coulis	13
		Plate of fresh raspberries	12,5
		Salted butter caramel éclair	12,5
		Ile flottante with pink praline (to share)	25
		Nougat by Maison Sénéquier	17,5

Glaces et sorbets «Berthillon»

chocolate, moka, vanilla, mango, salted butter caramel, rhum raisin, strawberry, raspberry

2 scoops	12,5
3 scoops	16