

LE DÔME

CHEESE

Cheeses selection.....17

DESSERTS *homemade*

Profiterole, chocolate sauce.....15
Cookie chocolate-pecan, vanilla ice cream, to share...18
Pavlova raspberry passion.....14
Coffee Dôme Villiers.....11
Pastries by Jérémy.....13
Tropézienne from Sénéquier.....13
Chocolate fondant, vanilla ice cream.....13
Frozen yogurt, raspberry & lime.....13
Nougat from Sénéquier, to share.....19

ICE CREAM & SORBETS *Pedone*

Vanilla bean • Chocolate • Yogurt • Salted butter caramel
Brazilian coffee • Lemon • Strawberry • Raspberry • Mango

2 scoops - 13

3 scoops - 15

Coffee or Chocolate liégeois - 16

LE DÔME

APPETIZERS

Taramasalata from maison Petrossian, toast.....18
Spicy guacamole, chips.....15
Charcuterie board.....22
French cheeses.....24
Charcuteries and cheeses board.....22
Semi-cooked duck foie gras.....24
Creamy burrata pugliese 300gr, to share.....30
Camembert croquettes.....15
Creamy ricotta, honey and truffle17
Fried calamari, aioli.....16

STARTERS

Egg mayonnaise by le Dôme.....11
Egg mimosa and crab.....16
Terrine foie gras, poultry, pork.....17
Burratina 125gr, asparagus et peas.....20
Tuna ceviche corn and pomegranate.....21
Green beans and button mushrooms.....15
mustard vinaigrette
Sea bream sashimi, avocado and preserved lemon.....18
Warm asparagus hollandaise sauce.....22

BE DOME

SALADS

Asian style salad	22
<i>Tandoori chicken, chinese cabbage, sesame</i>	
Cesar salad <i>crispy chicken, parmesan</i>	22
Veggie salad	20
<i>Lentils, chickpeas, spelt, sweet potatoes, hazelnut and spicy yogurt</i>	
Tomatoes, fresh goat cheese	20
Crab, avocado, grapefruit and lettuce heart	22

ITALIAN DISHES

Truffle ravioli <i>by maison Perrin</i>	31
Rigatoni all'Arrabiata <i>stracciatella, basil</i>	23

PIZZA

SAN DANIEL I POMODORI - 23

San Daniel cured ham • mozzarella • tomatoes • arugula

FUNGHI - 23

*Tomatoes • mozzarella • ham • taggiasca olives
mushrooms*

BUFALA - 22

Tomatoes • mozzarella di Bufala • basil

SALAME PICCANTE - 23

Tomatoes • mozzarella • pepperoni • arugula

BE DOME

OUR CLASSICS

Minced steak, with pan fried egg	22
Angus hanger steak, bearnaise sauce	25
Artisanal sausage, juice and mashed potatoes	22
Omelette with comté cheese, lettuce heart	19
Creamy coquillettes, ham and comté cheese	23

FISH

Salmon fillet plancha, bearnaise sauce	31
Steamed cod, curry mango	29
Salmon avocado tartare, lettuce heart	28
Semi-cooked tuna fillet, sesame and coriander	32

MEAT

Wagyu beef carpaccio	28
Fillet steak with peppercorn sauce	42
Lemon chicken paillard	27
Argentinian entrecôte, bearnaise sauce	35
Bacon cheesebuger, french fries	27
Beef tartare well seasoned, french fries	26
Veal liver, shallots with balsamic vinegar	30
Veal scallop à la normande by le Drakkar	32
Chicken suprême, spring vegetables	29

SIDES

*Mashed potatoes • homemade french fries • green beans
lettuce heart • basmati rice • penne*