

l'apéritif

les apéros

"Petit Jaune" Pastis Ricard	65
<i>Classic Aniseed Spirit - Ice - Filtered Water</i>	
Juno Spritz	85
<i>Rosé - Grapefruit - Sparkling Wine - Lemon</i>	
Gin & Tonic	95
<i>Citadelle Gin - Tonic</i>	
Kir	110
<i>Crème de Cassis - White Wine</i>	
Kir Normand	135
<i>Crème de Cassis - Calvados - Apple Cider</i>	
Kir Royal	155
<i>Crème de Cassis - Champagne</i>	

les bières et le cidre

Meteor Pilsner	65
<i>Draught Beer from Strassbourg 50cl</i>	
Kronenbourg 1664	50
<i>Bottled Pilsner Beer 33cl</i>	
Kronenbourg 1664 Blanc	55
<i>Bottled Wheat Beer 33cl</i>	
Mont Blanc IPA	55
<i>Bottled India Pale Ale 33cl</i>	
Svaneke Bryghus Under Solen 0,3%	55
<i>Bottled Beer Non Alc. - Pilsner 33cl</i>	
2022 Cidre Réserve	Glass 100
<i>Famille Dupont</i>	Bottle 525

de l'eau

Filtered Water, pr. Person
Still & Sparkling, Ad Libitum
25

Dear Guest

Payments made with business cards or cards issued outside the EU/EEA are subject to a 2.95% fee.

*Regular personal cards from the EU/EEA are **fee-free**.*

Thank you for your understanding – we look forward to serving you!

cocktails

cocktails

Paris Sour

Bourbon - Dubonnet - Sour

115

Espresso Martini

Vodka - Coffeeliqueur - Espresso

115

Negroni

Citadelle Gin - Vermouth - Campari

115

Gin Fizz aux Fleurs

Gin - Sour - Flower Syrup

115

Old Fashioned

Bourbon - Angostura

115

Whiskey Coing

Whiskey - Quince Syrup - Tonic

115

Paloma

Tequila - Lime - Pink Grape

115

sans alcool

Les Pommes aux Fleurs

Unfiltered Apple Juice - Sour - Flower Syrup

95

Grenade Épicée

Pomegranate juice - Habanero syrup

95

Le Cassis

Blackcurrant - Sugar Syrup - Einz, Zwei, Zero

80

Poire Punch

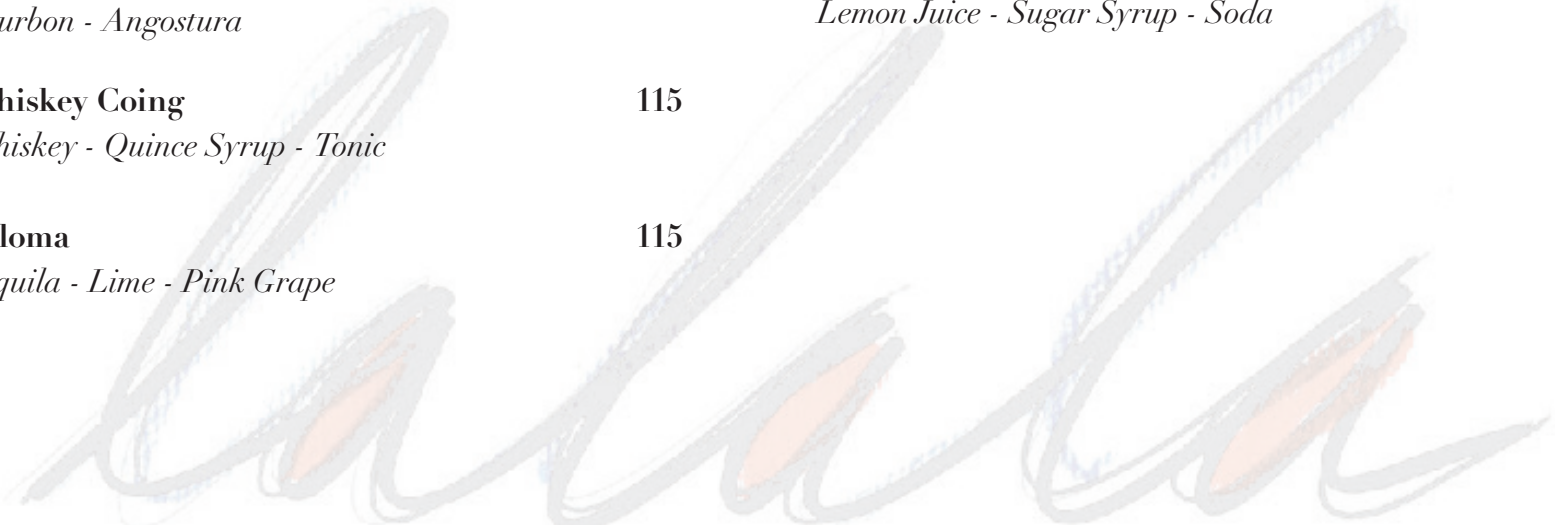
Pear Juice - Ginger Ale - Sour

65

Citronade

Lemon Juice - Sugar Syrup - Soda

55



les vins au verre

pétillant

S.A. Brut Excellence	65
<i>Vin de Franche - Louis Perdrier</i>	
2021 Cremant de Bordeaux	95
<i>Bordeaux - Château Bastor-Lamon</i>	

champagne

S.A. Champagne Réserve Brut	145
<i>Pierry - Vollereaux</i>	
S.A. Champagne Brut Rosé	175
<i>Montagne de Reims - M. Brugnon</i>	

blanc

2023 Côtes du Rhône	85
<i>Rhône - Brunel du la Gardine</i>	
2023 Mâcon-Villages	95
<i>Bourgogne - Romain Lapierre</i>	
2022 Jura Tradition	95
<i>Côtes Du Jura - Chateau Bethanie</i>	
2020 Riesling Grand Cru "Moenchberg"	115
<i>Alsace - Burckel Jung</i>	

2023 Sancerre	125
<i>Loire - Louis Millet</i>	
2023 Bourgogne Blanc	125
<i>Bourgogne - Maison Jean Notton</i>	
2022 Granges de Mirabel Viognier	135
<i>Coteaux de l'Ardèche - M. Chapoutier</i>	
2023 Montagny 1er Cru	145
<i>Bourgogne - Les Vignerons Reunis</i>	

rosé

2022 Cinsault	85
<i>Languedoc-Roussillon - Domaine Py</i>	
2023 Clair de Champs	95
<i>Vin de France - Domaine Frédéric Brouca</i>	

orange

2022 Oh My Orange!	85
<i>Vin de France - LGI Wines</i>	
2021 Orange	115
<i>Pouilly Fume - Domaine du Bouchot</i>	

les vins au verre

rouge

S.A. French Telegramme
Vin de France - Vignerons Proprietes Associes

75

2023 Combe aux Jacques
Beaujolais-Villages - Louis-Jadot

95

2023 Pinot Noir
Vin de France – Jeff Carell

95

2022 Syrah
Rhône - Maison Bruyère & David

115

2023 Bourgogne Chitry
Bourgogne - Maison Jean Notton

125

2022 Les Traverses
Minervois - Domaine de Courbissac

135

2022 Châteauneuf-du-Pape
Châteauneuf-du-Pape - Closerie du Vaudieu

145

2023 Maranges
Bourgogne - Domaine Regnard

145

vin doux

S.A. Beaumes de Venise
Beaumes de Venise - Rhonea Artisans Vignerons

85

S.A. Vin Doux Naturel Grenat
Rasteau - Domaine Les Artisans

85

S.A. Coteaux du Layon
Loire - Domaine Baumard

95

2015 Clos du Roy
Sauternes - Château Piada

115

menu dégustation

Must be ordered by the whole table

Please ask your waiter about wine pairings for the menu.

Gougères au Jambon Pata Negra

Cheese Puffs - Truffle - Comté - Blackfoot Ham from Iberico

Courge Doubeurre

Butternut Squash - Fresh Cheese - Romesco - Dukkah

Le Tartare

Beef Tartare - Baked Tomatoes - Red Basil - Macadamia

Magret de Canard

Duck Breast - Radicchio - White Onions - Truffle

Potato Pure - Duck Jus

Crème Brûlée

Need we say more ...?

5 Courses 395

Le Tartare

Beef Tartare - Baked Tomatoes - Red Basil - Macadamia

Magret de Canard

Duck Breast - Radicchio - White Onions - Truffle

Potato Pure - Duck Jus

Crème Brûlée

Need we say more ...?

3 Courses 295

les caviars

Antonius Caviar

Antonius, a family-owned company in rural Poland, is celebrated as the world's largest sturgeon producer, mastering every stage of caviar production with exceptional care.

Renowned for sustainable breeding of Siberian and Russian sturgeon, their state-of-the-art farms ensure only the finest caviar. Antonius' premium, borax-free caviar is a testament to the highest quality, made purely from roe, salt, and expert craftsmanship.

Siberian 30 grams

Baerü caviar from the Siberian sturgeon.

Pure & clean flavored caviar that can be enjoyed in it's simplicity or on our blinis.

345

Oscietra 30 grams

Oscietra caviar from the Russian sturgeon.

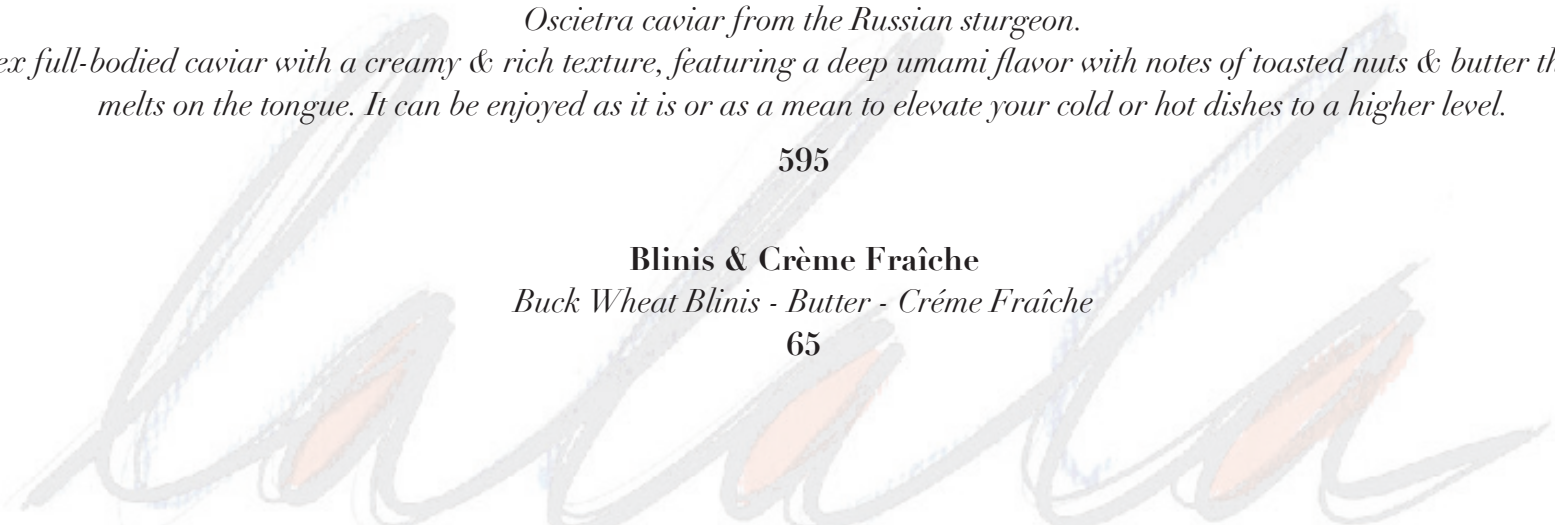
Complex full-bodied caviar with a creamy & rich texture, featuring a deep umami flavor with notes of toasted nuts & butter that literally melts on the tongue. It can be enjoyed as it is or as a mean to elevate your cold or hot dishes to a higher level.

595

Blinis & Crème Fraîche

Buck Wheat Blinis - Butter - Crème Fraîche

65



à grignoter

Notre Sélection d'Huîtres

Sentinelles Oysters - Mignonette - Lemon - Tabasco

3 pcs. 125 / 6 pcs. 225 / 9 pcs. 315 / 12 pcs. 395

Gougères au Jambon Pata Negra

Cheese Puffs - Truffle - Comté - Blackfoot Ham from Iberico

75

Coquille Saint Jaques Gratinée

Scallop Gratin - Herbed Butter - Toasted Bread Crumbs

55

Cuisses de Cailles

Quail legs - Gochujang Barbeque - Smoked Creme Fraiche

75

Les Croquettes

Confied Duck - Tarragon Mayo

75

Pain Maison

Sourdough Bread - Whipped Butter

25

les entrées

Bisque de Langoustine

Langoustine Bisque - Tomato - Creme Fraiche

145

Add two langoustine tails

+ 75

Terrine de Foie Gras de Canard

Duck Liver - Quince - Peach - Pain d'Épices

175

Le Tartare

Beef Tartare - Baked Tomatoes - Red Basil - Macadamia

135

Toast aux Girolles

Chantarelles - Sourdough Toast - Comté

115

Burrata

Courgette - Persillade - Bread Crumb

105

Courge Doubeurre

Butternut Squash - Fresh Cheese - Romesco - Dukkah

95

les plats

Entrecôte Bearnaise

Rib-Eye from Uruguay - Gem Lettuce

Bearnaise - Fries

375

Pithivier au Jarret de Bœuf & Foie Gras

Braised Beef Shank - Foie Gras

Blanquette - Pointed Cabbage

325

Magret de Canard

Duck Breast - Radicchio - White Onions - Truffle

Potato Pure - Duck Jus

265

Le Tartare

Beef Tartare - Baked Tomatoes - Red Basil - Macadamia

Aïoli - Fries

255

Turbot Poêlé

Fried Turbot - Leeks

Piment - Soubise

295

Moules Frites

Blue Mussels from Vildsund

Saltet Lemon Butter - Aïoli - Fries

245

Pommes Terrine

Celeriac Pure - Hazelnuts in Honey

Sauce Comté

195

les fromages et desserts

L'assiette de Fromage

A selection of ripe French farm cheeses with appropriate garniture.

Comté 24mths - Morbier - Brillat Savarin

3 pcs. 135

Comté 24mths - Morbier - Brillat Savarin - Epoisses - Roquefort

5 pcs. 175

Profiterole

Profiterole - Vanilla Ice Cream - Caramelized Pistacio - Chocolate Sauce

115

Gâteau Roulé au Chocolat

Roulade - Chocolate Ganache - Crème Anglaise - Cacao Tuile

115

Crème Brûlée

Need we say more ..?

95

Sorbet du Jour

Ice cold & refreshing

75