

## READY STEADY GO

Mimosa egg

8

Flame grilled leeks, anchovies  
mustard grains and egg yolks

13

Multicolor beet salad, horseradish and cilantro

12

Traditional pâté, pickles

14

Sea bream ceviche, chilis,  
coconut milk and cilantro

12 // XL 16

Marinated sardines, baba ganoush and sumac

12

Scottish smoked salmon, tangy cream

18

## UPSIDE DOWN SOUFFLÉS !

10 // XL 18

Cheese

## MENU

STARTER/MAIN COURSE OR MAIN COURSE/DESSERT 28

STARTER/MAIN COURSE/DESSERT 34

Selection of Chef's starters

Ham/Comté/black truffle coquillettes pasta

or

Cheese soufflé XL

Paris-Les Halles

NET PRICE IN EURO, TAX & SERVICE INCLUDED

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

Origin of bovine meats upon request -

AUTUMN 2020

## UP NEXT

Signature fish & Chips

22

Meagre steamed seaweed,  
confit mixed citrus and cabbage

24

Ham/Comté/black truffle coquillettes pasta

22 // XL 28

Beef fillet tartare

classic or signature, your choice !

21

Fillet of duckling rubbed with spices,  
figs and fennel

24

Laquered hanger steak, julienne kohlrabi,  
shallots and sesame

22

Skirt steak and peppered sauce

20

Crapaudine-style free-range chicken  
with lemon, mashed potatoes

28 - FOR 2 / PRICE PER PERSON

ADDITIONAL SIDE 4

GREEN BEANS  
GREEN SALAD

MASHED POTATOES  
SPICY ROASTED POTATOES

## JUST SWEET ENOUGH !

Seasonal ice cream & sorbet

6

Apple brûlée, pomegranate, smoked cream

9

Light chocolate and chili, lime and coconut

12

Paris-Les Halles

10

Affogato

10

Rum savarin, lightly whipped Chantilly

12