

STARTERS

Niçoise salad	44
Seared larged shrimp & avocado salad, cocktail sauce	52
Soft onion soup lightly gratinated with 34 month Comté	36
'Culoiselle' chicken Caesar salad	46
Blue lobster salad, truffle vinaigrette	78
Confit duck foie gras, farmhouse bread, quince and pear relish	46
Smoked salmon, blinis, cream, lemon	38
Kaviari Kristal Gold caviar (30g)	155
Kaviari Beluga caviar (30g)	390

SNACKING

Cheeseburger, french fries	48
Comté & Prince de Paris ham croque-monsieur, salad	48
'Culoiselle' chicken club sandwich, french fries <i>with or without bacon</i>	52
Omelette from Mr T, salad	28
Fish & chips, tartar sauce	44
Penne alla Bolognese	42

MAIN COURSES

Gourd risotto, seasonal mushrooms and ewe's cheese	42
<i>Truffle from Burgundy supplement (10g)</i>	32
Milanese-style 'Grain de soie' veal escalope	52
Grilled blue lobster, tarragon butter	136
Pan-seared catch of the day, virgin sauce	52
Sole meunière	118
Roasted 'Culoiselle' free-range chicken	42
Seared beef tenderloin, béarnaise sauce	66
Seared lamb chops, cooking jus	52
Coquillettes pasta, 34 month aged Comté cheese and truffle from Burgundy	56

SIDE DISHES

Mixed salad	14
Sautéed spinach, with butter or steamed	14
Seasonal vegetables, sautéed or steamed	14
Potatoes, french fries or mashed	14
Basmati rice	14

CHEESES & DESSERTS

Selection of matured cheeses	28
Almond	28
Fig	28
Thaï Coconut	28
Pear Tatin	28
Chocolate Vanilla cookie 'illusion' to share	54

BAR
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