

# La Closerie des Lilas

PARIS

## Starters

Poached egg / green asparagus velvety soup / parmesan cheese	12.00
Prawns salad / grilled vegetables / tangy sauce	12.00
Caesar salad	12.00
Small squid fricassee / tomato pesto	14.00
Smocked lamb carpaccio / French bean salad	16.00
Smoked Norwegian salmon / toasts	24.50
Duck foie gras terrine / toasts	26.00
Celeriac in remoulade sauce <sup>M</sup>	7.00
Hard-boiled eggs / mayonnaise sauce <sup>M</sup>	6.80
Burgundy snails in garlic / parsley butter	16.00
Marrow bone / lamb's lettuce / croutons	12.00
Country style pâté <sup>M*</sup>	11.00
Beef carpaccio, pesto sauce, parmeggiano cheese / salads	17.00

## Pasta

Gnocco napoletano pasta / grilled vegetables / tomato pesto<sup>M</sup> 19.00

## Fish

Pike quenelles, shellfish sauce / mushrooms<sup>M</sup> 19.00

Poached smoked haddock / spinach / white butter sauce 27.00

Scallops / garden peas and broad beans / curry coconut / citronella sauce 27.00

Monkfish stew in white sauce / Pilaf rice / vegetables 27.00

## Meat

Panfried veal ribsteak / potatoes gnocchi and mushrooms / pepper sauce 27.00

Leg of rabbit / vegetables / mustard sauce 23.00

Beef, with French fries

Tartare beef / salad 21.50

Beef ribsteak, béarnaise sauce / French fries potatoes 34.00

Close Burger 22.00

Pan-fried fillet of beef / peeper or béarnaise sauce 38.00

Elaborated by our Chef Johann Staskiewicz

\*European meat only