

# La Closerie des Lilas

PARIS

## Oysters and Seafood

- Brittany open sea oyster n°1 (6) 21.60 €
- Brittany open sea oyster n°3 (6) 19.20 €
- Gillardeau oyster special n°3 (6) 27.90 €
- Gillardeau oyster Papillon (6) 23.40 €
- Belon oyster n°0 (6) 31.20 €
- Claire oyster n°2 (6) 22.20 €
- Claire oyster n°4 (6) 17.40 €
- Oyster suggestion (6) 29.10 €
- Prawns (NOSSI-BE) 19.80 €
- Shrimps 9.80 €
- Whelks 11.70 €

## Starters

Oysters in aspic, cauliflower mousse, caviar powder 28 €

Thin slices of lobster,  
Beetroot tartare, spicy mousse 48 €

French green asparagus, Comté cheese and cherry liquor espuma 29 €

Duck foie gras, brioche, stewed pear and rose flavour 31 €

Raw and cooked vegetables, cauliflower and white chocolate purée,  
Carpaccio Di Tartuffo 26 €

## Fish

Pikes quenelles in « Closerie des Lilas » style 28 €

Panfried scallops, yellow-amber wine sauce,  
morel mushrooms and wild garlic 46 €

John Dory with aioli sauce, glazed seasonal vegetables 48 €

Fillets of sole with Champagne zabaglione, shiitake mushrooms  
and potatoes 48 €

Roasted fillet of cod, orange caramelized sauce 38 €

## Meat

Pan-fried fillet of beef in « Hemingway » style 48 €

Roasted rack and saddle of Occitanie lamb  
with summer savory and Meaux mustard, braised chicory  
with orange 46 €

Larded veal chop flavoured with basil, tangy veal juice,  
Pasta semi Di Cicoria and chorizo like a risotto 46 €

Glazed pigeon with honey and black pepper,  
beetroot ketchup, green asparagus 48 €

Lightly pan-fried sweetbread with capers,  
lemon and butter sauce, carrots with ginger flavour 55 €

Selection of seasonal fully-matured cheeses 15.50 €

Coffee & delicacies 4.50 €

Menu made by Johann Staskiewicz

All taxes included