

**Starters**

Spicy marinated salmon with basil and melissa,  
aviar flavours 26 €

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

Chanterelle mushrooms in Calzone, smoked mozzarella,  
summer truffle 24 €

Lobster tartar with wasabi, fish and  
verbena gazpacho 38 €

Duck foie gras, Brioche, stewed blackcurrant 31 €

**Fish**

Pikes quenelles in « Closerie des Lilas » style 28 €

Steamed fillet of John Dory, fresh herbs butter,  
courgette flower stuffed with Ricotta cheese 48 €

Roasted lobster quail, summer truffle, glazed turnips,  
Indian cress juice 50 €

Roasted turbot, wine sauce,  
glazed carrots with ginger 48 €

Fillet of cod with smoked paprika, fennel juice,  
pan-sautéed chanterelle mushrooms  
and candied apricot 38 €

**Meat**

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

Roasted rack and saddle of Occitanie lamb  
with summer savory and Meaux mustard,  
stewed broad beans with bacon 46 €

Larded veal chop flavoured with basil, tangy veal juice,  
garden peas with bacon and pearl onions 46 €

Glazed pigeon with Sansho pepper,  
caramelized Chanterelle mushrooms 48 €

Lightly pan-fried sweetbread,  
Gorgonzola cheese cream, Conchiglioni pasta 50 €

Selection of seasonal fully-matured cheeses 15.50 €

Coffee & delicacies 4.50 €

Menu made by Johann Staskiewicz

All taxes included