



APPETIZERS

STEAK TARTARE

HAND-CUT STEAK TARTARE SERVED WITH POTATO GAUFRETTES | 13

TERRINE DE PINTADE

GUINEA HEN TERRINE WITH FOIE GRAS & BLACK TRUFFLES, CUMBERLAND SAUCE | 10

SALADE LYONNAISE

POACHED EGG, CRISPY POTATOES AND LARDONS OVER FRISÉE SALAD | 9

SALADE DE CREVETTES

SHRIMP SALAD, AVOCADO, HORSERADISH SAUCE | 10

RAVIOLE DE FROMAGE

CREAM CHEESE RAVIOLI, TRUFFLE BUTTER SAUCE | 12

PICK YOUR SIZE

SALADE NIÇOISE: GRILLED AHI TUNA, HARICOTS VERTS, POTATOES,
TOMATOES, NIÇOISE OLIVES

APPETIZER | 16

MAIN COURSE | 30

MAIN COURSES

MÉDAILLONS DE VEAU

VEAL MEDALLIONS, FINGERLING POTATOES, ASPARAGUS, LEMON VEAL JUS | 28

SAINT-JACQUES

SEARED SCALLOP, CAULIFLOWER COUSCOUS, BELL PEPPER, DRIED CRANBERRY, RHUBARB VINAIGRETTE | 24

GALETTE 1523

GEORGES PERRIER CRAB CAKE, ENDIVE & HARICOTS VERTS SALAD, WHOLE GRAIN MUSTARD SAUCE | 25

LAPIN

BRAISED RABBIT LEG, SAGE TAGLIATELLES PASTA, BACON, MUSHROOM, CHERRY TOMATOES | 26

LOUP DE MER

SEARED BRANZINO FILLET, BULGUR & ANAHEIM PEPPERS, LEMONGRASS JUS DE POULET EMULSION | 21

CAILLE

GRILLED QUAIL OVER FRISÉE & BABY KALE SALAD, SPRING VEGETABLES, QUAIL SHERRY VINAIGRETTE | 23