

## Snacking

WHITE TARAMA FROM KASPIA, GRILLED BREAD	7€
SARDINES, GRILLED BREAD	9,50€
IBERIAN HAM	9€
CATALAN FAYET SERVED WHOLE	10€
DRIED MAGRET	10€
TRUFFLED GOUDA	9€

## Starters

BURRATINA AND CHERRY TOMATOES	12€
SCOTTISH SMOKED SALMON FROM KASPIA	18€
MI-CUIT WHOLE DUCK FOIE GRAS, WITH CHUTNEY	23€
BEEF CARPACCIO	12€

## Our Famous Tartars

*Served with mixed salad & potatoes*

BARBARA <i>Beef tartare, cocktail sauce, cognac and condiments</i>	19€
MARCEL MARCEAU <i>Beef tartare, stracciatella, candied tomatoes and grilled pine nuts</i>	21€
GEORGES BRASSENS <i>Salmon tartare with coriander and celery</i>	19€

## Cheeses & Desserts

CHEESE OF THE MOMENT	9€
COFFEE AND MINI DESSERTS	9€
VANILLA "CRÈME BRÛLÉE"	8€
CHOCOLAT CAKE <i>L'incontournable since 1978</i>	10€

## To Share... or not !

DELICATESSEN BOARD <i>+ 8 € with whole duck foie gras mi-cuit</i>	17€
BOARD OF MATURED CHEESES	17€
MIXED BOARD	21€

## Gourmet Terroir

CROQUE-MONSIEUR WITH TRUFFLE FLAVOUR	15€
AVOCADO TOAST AND SCOTTISH SMOKED SALMON FROM KASPIA	17€
WARM VEGETABLES, OLIVE OIL AND LEMON, GRILLED HAZELNUTS	15€
CHICKEN CAESAR SALAD	21€

## Dish of the Day

*Depending of Chef's mood — Written on the board*

STARTER  
—  
PIECE OF MEAT  
—  
FISH  
—  
PASTA OR RISOTTO  
—  
DESSERT

