BAR 228



Nice-style salad -with or without anchovies-	44
Seared larged shrimp and avocado salad, cocktail sauce	52
Andalusian gazpacho, grilled baguette rubbed with garlic	35
Culoiselle' chicken Caesar salad with our without bacon-	46
Blue lobster salad, truffled vinaigrette	78
Confit duck foie gras, strawberry and tarragon condiment	45
Smoked salmon, blinis, cream, lemon	38
Raw vegetables from our farmers, black olive condiment	32
Christophe Latour's multicolored tomatoes, stracciatella, pistachio	37
Beef carpaccio, fine mustard, parmesan, rocket	28
Kaviari Kristal Gold caviar (30g)	155
Kaviari Beluga caviar (30g)	390
Cheeseburger, French fries	48
Comté & Prince de Paris ham croque-monsieur, salad	48
'Culoiselle' chicken club sandwich, French fries with or without bacon	52
Omelette from Mr T, salad	28
Fish & chips, tartar sauce	44
Lobster roll our way	107
Additional Kristal caviar (10g)	6.5

	MAIN COURSES		
	SIDE DISHES		
し口に行うにつ	L DESSERTS		

Saf	fron risotto, courgette flowers and smoked scarmoza	4
Mil	anese-style 'Grain de soie' veal escalope*	6
Gri	lled blue lobster, tarragon butter*	13
Par	-seared catch of the day, virgin sauce*	6
Sol	e 'à la meunière'*	6
Roa	asted 'Culoiselle' free-range chicken*	7
Sea	red beef tenderloin, béarnaise sauce*	6
Sea	red lamb chops, cooking jus*	6
Me	zzi with tomatoes, burrata and pistachio pesto	4
Per	ne alla bolognese	4
*Si	de dish of your choice included	
Mix	xed salad	1
Qu	ick-sauteed spinach leaves, with butter or steamed	1
_	sonal vegetables, sautéed or steamed	1
	atoes, French fries or mashed	1
	mati rice	1
C _o 1	ection of matured cheeses	2
Pea		2
		2
	sion	2
	rachio	2
	ngo	
Kas	pberry/thyme tart	2

Clémentine Bouchon, Amaury Bouhours, Cédric Grolet and their teams

Strawberry/vanilla Paris-Brest

