
Appetizers

<i>Mille-feuille of foie gras, roasted celery and porto jelly with smoked chestnut on top</i>	<i>2700</i>
<i>Japanese sea bream carpaccio with lemon and orange capsules and citrus dressing</i>	<i>2900</i>
<i>Argentine shrimps in crispy kataifi crust on passion fruit sauce and spicy carrot gazpacho</i>	<i>1900</i>
<i>Spanish-style stuffed baby calamari and octopus tartare with romesco sauce</i>	<i>2600</i>
<i>Classical beef tartare “La Parisienne” with nori chips</i>	<i>3200</i>
<i>Vegetables symphony on goat cheese mousse with pine nuts sprinkling</i>	<i>2100</i>
<i>Tartar of crispy vegetables and smoked butterfish in basil marinade with fresh estragon sorbet on top</i>	<i>1600</i>
<i>Oyster №2 “Speciale”</i>	<i>1200</i>

Hot appetizers

<i>Roasted foie gras and ceps on creme brulee of pumpkin with chestnut foam</i>	<i>2900</i>
<i>Mushroom risotto with ceps and truffle oil</i>	<i>2600</i>
<i>Ravioli with guinea fowl and foie gras mousse, quail confit with grape sauce</i>	<i>2800</i>
<i>Scallops with fluffy kohlrabi puree, carrot-apple sauce, crispy chips and pike caviar</i>	<i>2500</i>
<i>Fish and shrimp cannelloni with Sabayon sauce</i>	<i>2900</i>

Soups

<i>“Duo of tastes” – cream soup of pumpkin and chestnut with truffle, foie gras and smoked duck</i>	<i>2500</i>
<i>Fish broth with garlic toasts and sauce Rouille</i>	<i>1050</i>
<i>Onion soup “Vieux Paris”</i>	<i>1400</i>

Fish

<i>Marseille bouillabaisse with different kinds of fish, prawns, mini calamari, croutons and sauce Rouille</i>	<i>5400</i>
<i>Double Marseille bouillabaisse</i>	<i>9500</i>
<i>Squids, shrimps, scallops, poulpe, zucchini and bell pepper a la plancha</i>	<i>3900</i>
<i>Filet of St. Pierre with fennel and mussels sauce</i>	<i>4800</i>
<i>Turbot with Sabayon, seaweed mashed potatoes with butterfish and fluffy "Fumé" sauce</i>	<i>5900</i>
<i>Salt-crusted sea bass, served with vegetables and cream sauce</i>	<i>4500</i>

*Sea bass in puff pastry, served with vegetables and cream sauce
(*advance order required)*

Meat

<i>Fillet of venison with lingonberry sauce served with chestnut-celery root puree</i>	<i>4600</i>
<i>Beef fillet with pan-fried potatoes and ceps, sauce Porto</i>	<i>5100</i>
<i>Duck breast on pumpkin and apple mousse with cherry sauce and foie gras capsule</i>	<i>3600</i>
<i>Tender chicken cooked at a lower temperature with morels, mashed potatoes, and mushroom cream sauce</i>	<i>2600</i>
<i>“Coq au vin”</i>	<i>2900</i>
<i>Navarin of lamb with morels and vegetables</i>	<i>3300</i>
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<i>Entire roasted duck (for 4 persons) (*advance order required)</i>	<i>12000</i>

Dessert

Rum baba with berries and creme anglaise 2000

Pavlova style mille-feuille 1600

Éclair “Royal” filled with caramel cream and blueberries on top 1400

Burnt Basque cheesecake with berries and caramel sauce 1400

Homemade apple pie “La Colline” with vanilla ice cream 1400

Bourbon vanilla creme brulee 1300

Chocolate fondant with an ice cream of your choice 1400

Choice of ice cream

Vanilla, pistachio, chocolate, caramel 400

Choice of sorbets

Red berries, lemon, mango, sea buckthorn, apricot 400