
Appetizers

<i>Mille-feuille of foie gras, roasted celery and porto jelly with smoked chestnut on top</i>	<i>1500</i>
<i>Argentine shrimps in crispy kataifi crust on passion fruit sauce and spicy carrot gazpacho</i>	<i>1400</i>
<i>Vegetables symphony on goat cheese mousse with pine nuts sprinkling</i>	<i>1350</i>
<i>Tuna tartar with lemon capsules and sesame dressing</i>	<i>1500</i>
<i>Classical beef tartare “La Parisienne” with nori chips</i>	<i>1800</i>
<i>Spanish-style stuffed baby calamari with romesco sauce</i>	<i>1800</i>
<i>Tartar of crispy vegetables and smoked butterfish in basil marinade with fresh estragon sorbet on top</i>	<i>950</i>
<i>Oyster №2 “Speciale”</i>	<i>500</i>

Hot appetizers

<i>Roasted foie gras and ceps on creme brulee of pumpkin with chestnut foam</i>	<i>1900</i>
<i>Mushroom risotto with ceps and truffle oil</i>	<i>2100</i>

Ravioli with guinea fowl and foie gras mousse and quail confit with grape sauce 1900

Crab meat tempura with passionfruit marmalade and coconut flavored foam 3200

Crab and shrimp cannelloni with Sabayon sauce 2300

Soups

“Duo of tastes” – cream soup of pumpkin and chestnut with truffle, foie gras and smoked duck 1900

Cream of mushroom soup “Oceanic” with scallop and oyster 1500

Fresh herb soup with escargots 1500

Fish broth with garlic toasts and sauce Rouille 850

Onion soup “Vieux Paris” 950

Fish

Marseille bouillabaisse with different kinds of fish, prawns, mini calamari, croutons and sauce Rouille 3200

<i>Double Marseille bouillabaisse</i>	5600
<i>Squids, shrimps, scallops, poulpe, zucchini and bell pepper a la plancha</i>	2900
<i>Turbot with Sabayon, seaweed mashed potatoes with butterfish and fluffy “Fumé” sauce</i>	3900
<i>Filet of St. Pierre with fennel and mussels sauce</i>	3400
<i>Salt-crusted sea bass, served with vegetables and cream sauce</i>	2900
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<i>Sea bass in puff pastry, served with vegetables and cream sauce (*advance order required)</i>	

Meat

<i>Duck breast on pumpkin and apple mousse with cherry sauce and foie-gras capsule</i>	1950
<i>Tender chicken cooked at a lower temperature with morels, mashed potatoes, and mushroom cream sauce</i>	1900
<i>“Coq au vin”</i>	1900
<i>Navarin of lamb with morels and vegetables</i>	2300
<i>Fillet of venison with lingonberry sauce served with chestnut-celery root puree</i>	2400

<i>Beef fillet with pan-fried potatoes and ceps, sauce Porto</i>	3400
<i>Ribeye steak with potato gratin and pepper sauce</i>	4200

<i>Entire roasted duck (for 4 persons) (*advance order required)</i>	9000
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Dessert

<i>Rum baba with berries and creme anglaise</i>	1650
<i>Bourbon vanilla creme brulee</i>	950
<i>Homemade apple pie "La Colline" with vanilla ice cream</i>	950
<i>Éclair "Royal" filled with caramel and blueberries on top</i>	1000
<i>Nougat glasse with strawberry and red martini sauce</i>	950
<i>Mille-Feuille with berries and raspberry sauce</i>	1200
<i>Chocolate pistachio fondant with an ice cream of your choice</i>	750

Choice of ice cream

Vanilla, pistachio, chocolate, caramel 280

Choice of sorbets

Red berries, lemon, mango, sea buckthorn, apricot 280