
Appetizers

<i>Mille-feuille of foie gras, roasted celery and porto jelly with smoked chestnut on top</i>	<i>2400</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>2400</i>
<i>Classical beef tartare “La Parisienne” with nori chips</i>	<i>2700</i>
<i>Vegetables symphony on goat cheese mousse with pine nuts sprinkling</i>	<i>1800</i>
<i>Tartar of crispy vegetables and smoked butterfish in basil marinade with fresh estragon sorbet on top</i>	<i>1400</i>
<i>Oyster №2 “Speciale”</i>	<i>800</i>

Hot appetizers

<i>Roasted foie gras and ceps on creme brulee of pumpkin with chestnut foam</i>	<i>2700</i>
<i>Mushroom risotto with ceps and truffle oil</i>	<i>2300</i>
<i>Ravioli with guinea fowl and foie gras mousse, quail confit with grape sauce</i>	<i>2600</i>
<i>Scallops with fluffy kohlrabi puree, carrot-apple sauce, crispy chips and pike caviar</i>	<i>2200</i>
<i>Fish and shrimp cannelloni with Sabayon sauce</i>	<i>2700</i>

Soups

<i>“Duo of tastes” – cream soup of pumpkin and chestnut with truffle, foie gras and smoked duck</i>	<i>2400</i>
<i>Fish broth with garlic toasts and sauce Rouille</i>	<i>950</i>
<i>Onion soup “Vieux Paris”</i>	<i>1200</i>

Fish

<i>Marseille bouillabaisse with different kinds of fish, prawns, mini calamari, croutons and sauce Rouille</i>	<i>3900</i>
<i>Double Marseille bouillabaisse</i>	<i>7100</i>
<i>Squids, shrimps, scallops, poulpe, zucchini and bell pepper a la plancha</i>	<i>3800</i>
<i>Filet of St. Pierre with fennel and mussels sauce</i>	<i>4500</i>
<i>Turbot with Sabayon, seaweed mashed potatoes with butterfish and fluffy "Fumé" sauce</i>	<i>5100</i>
<i>Salt-crusted sea bass, served with vegetables and cream sauce</i>	<i>3700</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>3200</i>
<i>Beef fillet with pan-fried potatoes and ceps, sauce Porto</i>	<i>4200</i>
<i>Duck breast on pumpkin and apple mousse with cherry sauce and foie gras capsule</i>	<i>2600</i>
<i>Tender chicken cooked at a lower temperature with morels, mashed potatoes, and mushroom cream sauce</i>	<i>2100</i>
<i>“Coq au vin”</i>	<i>2600</i>
<i>Navarin of lamb with morels and vegetables</i>	<i>3100</i>
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<i>Entire roasted duck (for 4 persons) (*advance order required)</i>	<i>10000</i>

Dessert

<i>Rum baba with berries and creme anglaise</i>	<i>1800</i>
<i>Pavlova style mille-feuille</i>	<i>1200</i>
<i>Éclair “Royal” filled with caramel cream and blueberries on top</i>	<i>1200</i>
<i>Burnt Basque cheesecake with berries and caramel sauce</i>	<i>1200</i>
<i>Homemade apple pie “La Colline” with vanilla ice cream</i>	<i>1200</i>
<i>Bourbon vanilla creme brulee</i>	<i>1100</i>
<i>Chocolate fondant with an ice cream of your choice</i>	<i>1200</i>

Choice of ice cream

<i>Vanilla, pistachio, chocolate, caramel</i>	<i>400</i>
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Choice of sorbets

<i>Red berries, lemon, mango, sea buckthorn, apricot</i>	<i>400</i>
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