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# *Appetizers*

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| <i>Foie-gras “Mandarin”</i>   | <i>1400</i> |
| <i>Sea bass ceviche with oyster and seaweed jelly</i>   | <i>1700</i> |
| <i>Carpaccio of prawns and scallops with coconut capsules and fresh mango cubes</i>                           | <i>1800</i> |
| <i>Kamchatka crab accompanied by bio-vegetables and herb puree</i>  | <i>2400</i> |
| <i>Salmon and oyster tartare with ginger jelly</i>  | <i>2100</i> |
| <i>(without oyster)</i>   | <i>1600</i> |
| <i>Tomato concasse, and crunchy mini pies stuffed with goat cheese</i>  | <i>1100</i> |
| <i>“Moon Scenery” – smoked duck, chestnut and caramelized apple cubes on pumpkin mousse</i>                   | <i>900</i>  |
| <i>Classical beef tartare “La Parisienne” with nori chips</i>   | <i>1600</i> |
| <i>Tartare of crispy vegetables and smoked butterfish in basil marinade with fresh estragon sorbet on top</i> | <i>860</i>  |
| <i>Oyster №2 “Speciale”</i>   | <i>500</i>  |

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## *Hot appetizers*

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| <i>Crab meat tempura with passionfruit marmalade and coconut flavored foam</i>                                       | <i>2400</i> |
| <i>Russian far eastern scallops on green peas mousse</i>   | <i>2000</i> |
| <i>Tapioca with black truffle, foie-gras and quail</i>   | <i>2100</i> |
| <i>Salt cod brandade with tempura fried prawns</i>   | <i>1600</i> |
| <i>Roasted foie gras and ceps on creme brulee of pumpkin with chestnut mousse</i>                                    | <i>1500</i> |
| <i>“Forest Fantasy” - mushrooms in fluffy mashed potatoes with chicken liver confit, poached egg and sauce Porto</i> | <i>1500</i> |

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## *Soups*

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| <i>“Duo of tastes” – cream soup of pumpkin and chestnut with truffle, foie gras and smoked duck</i> | <i>1600</i> |
| <i>Vesiga soup with smoked fish</i>   | <i>1100</i> |
| <i>Soup “Escargot” with herbs</i>   | <i>1300</i> |
| <i>Onion soup “Vieux Paris”</i>   | <i>900</i>  |

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## *Fish*

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| <i>Marseille bouillabaisse with different kinds of fish, prawns, mini calamari, croutons and Ailloli sauce</i> | <i>3200</i> |
| <i>Double Marseille bouillabaisse</i>  | <i>5600</i> |
| <i>Crab cannelloni with Sabayon sauce</i>  | <i>2200</i> |
| <i>Fillet of sea bass "label rouge" a La Provencale with tomato concasse</i>                                   | <i>3600</i> |
| <i>Turbot in sabayon, seaweed mashed potatoes with butterfish and fluffy "Fumé" sauce</i>                      | <i>3600</i> |
| <i>Filet of St. Pierre with potato parmantier and mussels sauce</i>  | <i>2700</i> |

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## *Meat*

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| <i>Entire roasted duck</i>  | <i>11000</i> |
| <i>Ribeye steak with herbed potato gratin and Béarnaise sauce (for 2 persons)</i> | <i>5200</i>  |
| <i>Beef fillet with sauce Porto on cep carpaccio</i>                              | <i>2800</i>  |

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| <i>Fillet of venison with sweet and sour sauce served with vegetable mille-feuille</i>  | 2500 |
| <i>Confit lamb shoulder with restructured eggplant</i>                                  | 1800 |
| <i>Tender chicken cooked at a lower temperature with langoustine and sauce "Bisque"</i> | 1900 |
| <i>"Coq au vin"</i>   | 1800 |
| <i>Duck breast on pumpkin and apple mousse with cherry sauce and foie-gras capsules</i> | 1500 |

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## *Dessert*

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| <i>Grand-Marnier-Baba with assorted red berries</i>                        | 1200 |
| <i>Velvet sphere "Three Flavours" (dark chocolate, banana and caramel)</i> | 1200 |
| <i>Williams pear with calvados syrup inside</i>                            | 1100 |
| <i>Homemade apple pie "La Colline" with vanilla ice cream</i>              | 850  |
| <i>Raspberry dome filled with caramelized pistachios</i>                   | 750  |
| <i>Éclair-donuts with ananas cubes and fluffy buttercream</i>              | 650  |
| <i>Hazelnut praline Éclair</i>   | 650  |
| <i>Lemon crunchy ring with bergamot flavour covered with meringue</i>      | 600  |

*Choice of ice cream*

*Vanilla, pistachio, chocolate, caramel* 200

*Choice of sorbets*

*Apricot, red berries, lemon, mango, sea buckthorn* 200