
Appetizers

<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>1100</i>
<i>Classical beef tartar “La Parisienne” with nori chips</i>	<i>1900</i>
<i>Tartar 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>

Hot appetizers

<i>Crab meat tempura with passionfruit marmalade and coconut flavored foam</i>	<i>2600</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>1800</i>
<i>“Forest Fantasy” - mushrooms in fluffy mashed potatoes with chicken liver confit, poached egg and sauce Porto</i>	<i>1500</i>

Soups

<i>“Duo of tastes” – cream soup of pumpkin and chestnut with truffle, foie gras and smoked duck</i>	<i>1800</i>
<i>Vesiga soup with smoked fish</i>	<i>1100</i>
<i>Soup “Escargot” with herbs</i>	<i>1400</i>
<i>Onion soup “Vieux Paris”</i>	<i>900</i>

Fish

<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>2900</i>

Meat

<i>Entire roasted duck</i>	<i>11000</i>
<i>Ribeye steak with herbed potato gratin and Béarnaise sauce (for 2 persons)</i>	<i>5800</i>
<i>Beef fillet with sauce Porto on cep carpaccio</i>	<i>3100</i>

<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>	2000
<i>"Coq au vin"</i>	1800
<i>Duck breast on pumpkin and apple mousse with cherry sauce and foie gras capsules</i>	1700

Dessert

<i>Grand-Marnier-Baba with assorted red berries</i>	1500
<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>	950
<i>Raspberry dome filled with caramelized pistachios</i>	750
<i>Éclair-donuts with ananas cubes and fluffy buttercream</i>	700
<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