
Appetizers

<i>Mille-feuille of foie gras, roasted celery and porto jelly with smoked chestnut on top</i>	<i>1400</i>
<i>Three shades of duck with fresh salad leaves mix, walnut and lingonberry dressing</i>	<i>1400</i>
<i>Vegetables symphony on goat cheese mousse with pine nuts sprinkling</i>	<i>1300</i>
<i>Burrata with fresh tomato concasse and olive capsules</i>	<i>1500</i>
<i>Classical beef tartare “La Parisienne” with nori chips</i>	<i>1750</i>
<i>Salmon gravlax with avocado mousse on cucumber pillow with lemon capsules</i>	<i>1700</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>(without butterfish)</i>	<i>850</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>
<i>Cod brandade with tempura fried prawns</i>	<i>1500</i>
<i>Crab meat tempura with passionfruit marmalade and coconut flavored foam</i>	<i>3200</i>
<i>Crab and shrimp cannelloni with Sabayon sauce</i>	<i>2200</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>1900</i>
<i>Cream of mushroom soup “Oceanic” with scallop and oyster</i>	<i>1400</i>
<i>Fresh herb soup with escargots</i>	<i>1450</i>
<i>Onion soup “Vieux Paris”</i>	<i>900</i>
<i>Fish broth with garlic toasts and sauce Rouille</i>	<i>850</i>

Fish

<i>Marseille bouillabaisse with different kinds of fish, prawns, mini calamari, croutons and sauce Rouille</i>	<i>3200</i>
<i>Double Marseille bouillabaisse</i>	<i>5600</i>
<i>Burrida - variety of fish, shrimps, clams and vegetables in white sauce</i>	<i>2900</i>
<i>Squids, shrimps, scallops, poulpe, zucchini and bell pepper a la plancha</i>	<i>2900</i>
<i>Turbot with Sabayon, seaweed mashed potatoes with butterfish and fluffy "Fumé" sauce</i>	<i>3300</i>
<i>Filet of St. Pierre with fennel and mussels sauce</i>	<i>3300</i>
<i>Salt-crusted sea bass, served with vegetables and cream sauce</i>	<i>2900</i>
<i>Sea bass in puff pastry, served with vegetables and cream sauce (*advance order required)</i>	<i>3600</i>

Meat

<i>Entire roasted duck (for 4 persons)</i>	<i>9000</i>
<i>Duck breast on pumpkin and apple mousse with cherry sauce and foie-gras capsule</i>	<i>1850</i>

<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>	3100
<i>Ribeye steak with potato gratin and pepper sauce (for 2 persons)</i>	5800

Dessert

<i>Rum baba with berries and creme anglaise</i>	1650
<i>“Amarena” - glossy cherry</i>	850
<i>Bourbon vanilla creme brulee</i>	900
<i>Homemade apple pie “La Colline” with vanilla ice cream</i>	950
<i>Duo of raspberry and pistachios</i>	750
<i>Nougat glasse with strawberry and red martini sauce</i>	900
<i>Mille-Feuille with berries and raspberry sauce</i>	1100

Chocolate pistachio fondant 700

Choice of ice cream

Vanilla, pistachio, chocolate, caramel 250

Choice of sorbets

Apricot, red berries, lemon, mango, sea buckthorn 250