

# confidences



## refreshers

WATER		SOFT		BEERS	
Evian 50cl	5 €	Soda	5 €	Heineken	8 €
San Pellegrino 50cl	5 €	Fresh fruit juice	8 €	1664	8 €
Badoit 50cl	5 €	Alain Milliat juice	9 €	Gallia Lager	8 €
Perrier 33cl	5 €				

## wine by the glass

RED WINE		WHITE WINE		ROSÉ WINE	
Saint-Emilion	13 €	Chablis	11	Côte-de-Provence	11 €
Auxey-Duresses	15	Sancerre	13 €		
Saint-Joseph	12 €				

## aperitifs

Coupe Moët & Chandon Impérial	20 €	Pastis	10 €
Coupe Laurent Perrier Brut	20 €	Porto	16 €
Coupe Ruinart Rosé	27 €	Martini	12 €
Aperol Spritz	14 €	Vodka Absolut Tonic ou orange	16 €
Campari	16 €	Gin Tonic, Gin Orange	16 €
Kir vin blanc	14 €	Calvados	16 €
Kir Royal	20 €	Cognac Hennessy Vsop	18 €
Whisky Johnny Walker Black Label	14 €	Armagnac Lapostolle X.O.	22 €

## coffees & teas

Espresso	5 €	Mariage Frères finest green tea	10 €
Noisette	5 €	Mariage Frères black tea	9 €
Cappuccino	7 €	Herbal teas, Verbena, Camomile, Linden	9 €

## lunch menu\*

Starter\* + Main of the day or Main of the day + Dessert\* 37 €

Starter\* + Main of the day + Dessert\* 45 €



## starters

Steamed verbena Gambero Rosso, candied red pepper, roasted lemon puree, candied tomato coulis 19 €

Marinated salmon with hibiscus flower and spices 18 €

Soft-boiled egg with mushrooms\* 16 €

Duck Foie Gras with apple 20 €

Lettuce salad, raw and cooked vegetables, nectarines, sesame vinaigrette\* 15 €

## mains

Chicken supreme with lemon thyme, cauliflower tempura, mashed potatoes with basil 26 €

Back of black mullet in zucchini scales, gnocchi with black sesame and pequillos 25 €

Vegetables from Didier Pil's garden, ginger and lemon vinaigrette 24 €

Veal, braised carrots, herbs stock 32 €

Risotto of small spelled with chanterelles and Grana Padano 23 €

## cheese

Cheese selection 11 €

## A toute heure

Club sandwich poultry or salmon 22 €

Cheeseburger / Hamburger 26 €

Caesar salad 26 €

## desserts

Raspberries and wild strawberries tartlets, lemon cream, red fruit coulis\* 12 €

Solies roasted figs with honey, shortbread with rosemary\* 12 €

Sweet potato in muscovado sugar crust, cashew praline, homemade Madagascar vanilla ice cream 14 €

Grand cru chocolate tarte, homemade Madagascar vanilla ice cream\* 12 €

\* Available from Monday to Friday at lunch (excluding public holidays) and in the lunch menu

Origine de nos viandes : Europe

Prix nets en Euros, toutes taxes et service compris