

CAFÉ

18

Americain

CHOICE PER COURSE:

STARTER

VELOUTÉ DE CHOU-FLEUR V

CREAMY CAULIFLOWER SOUP | BEECH MUSHROOM | TRUFFLE CRUMBLE | HERB OIL

PÂTÉ EN CROÛTE

DUCK AND PORK IN PASTRY CRUST | PISTACHIO | CRANBERRY COMPOTE | CORNICHONS

BURRATA V

ASPARAGUS | GREMOLATA | PICKLED CHIOGGIA BEET | MANDARINE | HAZELNUTS

PETIT STEAK TARTARE

BEEF | PARSLEY | SHALLOT | CAPERS | TOAST | PICCALILLI MOUSSE

MAIN DISH

AUBERGINE MELANZANE

AUBERGINE | TOMATO SAUCE | MOZZARELLA | PARMASAN | SIDE SALAD

RAGOÛT DE POULET

SLOW-COOKED CHICKEN IN WHITE WINE | LEMON | CAPERS |
CRÈME FRAÎCHE | ROSEVAL POTATOES | BONNE FEMME WITH BACON

FILET DE BAR GRILLÉ

GRILLED SEA BASS FILLET | CREAMY MUSHROOM RISOTTO | ASPARAGUS | HERB SAUCE

QUICHE ÉPINARD-GRUYÈRE V

SAVORY QUICHE WITH SPINACH AND GRUYÈRE | CRISPY ONION |
ROASTED TOMATOES | TOMATO SAUCE | ARUGULA

DESSERT

CRÈME BRÛLÉE V

DAME BLANCHE V

Menu Americain