

Les Flâneurs

◀◀◀◀ BRASSERIE ▶▶▶▶

STARTERS

Herb-marinated confit tomato, burrata and gazpacho	16 €
Duck terrine with blackcurrant and pink peppercorns	16 €
Langoustine ravioli with lemon, served with a creamy bisque	18 €
Natural-cooked foie gras, garden fig chutney	18 €

MAIN COURSES

Poached cod in fig oil, with courgette confit and peanuts	26 €
Cognac-flambéed prawns, einkorn risotto	28 €
Soy-glazed duckling fillet with potatoes and sesame seeds	26 €
Braised lamb shoulder, spiced sweet potato gnocchi	28 €

CHEESE MOMENT

Selection of three cheeses	10 €
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SWEETS

Raspberry and verbena panna cotta	12 €
Lemon meringue tart	12 €
Vanilla and blueberry flan	12 €
Chocolate and coco entremets	12 €

Children menu	(main / dessert)	20 €
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Net prices in euros, service included
Meat origin : France