

# AUTUMN'S CARTE 2011

## STARTERS

- Duck foie gras, jellied consommé and Sauternes, 'à la Antonin Carême'. 45
- Truffle soup V.G.E. (dish created for the French president in 1975). 80
- Duck meat dodine 'à l'ancienne', foie gras and pistachios. 45
- Scallop of foie gras, pan-cooked, verjus sauce. 46
- Burgundy snails, traditional herb butter. 38
- Maine lobster salad 'à la française'. 69
- Marinated salmon 'à la scandinave'. 38
- Mussel soup with saffron pistils. 40
- Vegetable soup. 18

## SEAFOOD

- Sea bass stuffed in puff pastry shell, choron sauce (two or more persons). 64 € per person
- Pan-cooked scallops with beurre blanc, potatoes soufflées. 55
- Traditional Lyon quenelles of pike, Nantua sauce. 55
- Filets of sole with noodles, 'à la Fernand Point'. 55
- Red mullet dressed in crusty potato scales. 55
- 'Gratin' of crayfish, 'à la Fernand Point'. 56
- Casserole of lobster à l'Armoricaïne. 55
- Turbot with Champagne sauce. 70

## MEATS

### Beef and veal strictly of French origin

- Veal chop and kidney cooked in a casserole, garnished 'à la bourgeoise' (two or more persons). 54 € per person
- Fricassee of Bresse chicken in cream sauce, morel mushrooms. 54
- Pigeon in puff pastry with young cabbage. 52
- Filet of beef Rossini, Périgueux sauce. 55
- Rack of lamb roasted with thyme. 54
- Veal sweetbreads with crayfish. 55
- Veal kidneys à la dijonnaise. 52
- Whole spit-roasted pigeon. 55

### Services for 2 or 4 persons :

- Bresse chicken cooked in a bladder 'à la mère Fillioux'. 170
- Spit-roasted Bresse chicken. 150
- Spit-roasted duck. 150

Depend of hunting : Stew of venison, duck Colvert with orange, round steak of venison, hare à la royale

*All our meats and fowl are accompanied with vegetables of the season.*

## CHEESES

- Selection of fresh and matured cheeses from 'La mère Richard'. 25
- Fromage blanc (unfermented cottage cheese) with double cream. 10

## DELICACIES AND TEMPTATIONS

Your choice of our full dessert selection

- Traditional baba au rum - floating island as Grandmother Bocuse made it
- Beaujolais fruit cup - Seasonal fruit tarts
- Fresh fruit salad - Sirio crème brûlée
- Seasonal sweets - "President" chocolate cake by Maurice Bernachon
- Our own ice creams and sherbets - Red fruits of season
- Assorted cakes - Fantasies and chocolates

