

COOKED FOR YOU...

195€

From the sea

Daikon radish jellied crab, warm claw, lovage foam

Oven slow cooked

Kabocha squash from M. Riant's vegetable garden, iced dumpling, cream of rice, crispy squash skin

Steamed

Hen egg on chawan-mushi with wild celery
and melanosporum truffle

Preserved in clarified butter

Fillet of line-caught Noirmoutier sole,
Jerusalem artichokes sprinkled with black truffle

Gently cooked

Milk-fed veal, mushrooms with black truffle
and crispy Viroflay spinach sandwich

Made to measure

60% Peruvian chocolate,
fine leaves of chocolate with a point of sea-salt

Carefully cut

Corsican clementine cooked in red gold, sweet almond ice cream

Selection of fine cheeses by Claire Griffon
Additional fee: 20€

LASSERRE'S SPIRIT

Irresistible

Osetra Prestige Caviar, black wheat blinis
starting 100€ for 20gr

Seasonal salad

Lamb's lettuce with black truffle
90€

Au gratin

Black truffle and artichoke macaroni
110€

Spice rubbed, in two services

Roasted rump of venison, pepper vinaigrette,
wilted spinach leaves a touch of nutmeg,
iodine flavoured smoked tartare
crowned with caviar
125€

French indulgence

Selection of fine cheeses by Claire Griffon
30€

Flamed with Grand Marnier

Crepes Suzette
35€

All our meat is from French farms.
Please let our staff know of any allergies.
Net prices; tax and 15% service charge are included.