

COOKED FOR YOU...

195€

Raw

Garden peas in fine jelly, blackberry and parsley oil vinaigrette sauce,
Osetra caviar

Slowly smoked

Plomeur white asparagus, white butter sauce with seaweeds and wild garlic

Braised

Stuffed morel mushrooms, broth with amber-yellow wine, crisps and mushroom

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Preserved in clarified butter

Wing of line-caught Noirmoutier John-dory,
leak cooked on ember, mussels and iodine jus

Casserole

La Cour d'Armoise farm-hen,
broad bean gnocchi au gratin with Parmesan cheese and sorrel

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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€

One sided

Saddle of milk-fed lamb from Aveyron,
marinated turnip with plum,
meat loaf and spring salad
95€

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.