




## Starters



Duck foie gras and smoked salmon press, roasted sesame	80
Blue lobster “à la Parisienne”, green sauce flavored with tarragon	105
Risotto of autumn roots with chestnuts, hazelnut foam	65
Macaroni, stuffed with black truffle and duck foie gras 	85
Caviar à la louche, 50gr or more, on request 	250



## Fish

Pan fried scallops, pumpkin ravioli, tartuffon emulsion	75
John dory, with candied lemon condiment, fennel, yellow wine sauce	90
Ragoût 74 	95
Sea bass, juice of shell with coriander, leeks and roasted ceps mushrooms	105

## Meat

Duck from Challans with roasted figs <small>dish for two peoples (per people)</small> 	85
Pigeon André Malraux 	90
sauteed woods mushrooms with bitter shoots	
Rack and rosette of lamb wrapped with herbs, crispy polenta and small stuffed	100
Fillet of beef Rossini, puffed potatoes	115

### Tasting menu 195

4 dishes and 2 desserts as recommended by our chef

Or

### Tasting menu and wines pairing 350

We choose a variety of wines by glass to complement your tasting menu

### Selection of cheese 35

Signature dishes of the restaurant Lasserre 

We guarantee the French origin of all our meats – Tax and service included

The information about the present allergens in dishes is at your disposal in the waiting room.

Net prices in euro