

**THE LUNCH  
MENU**

90€

PÂTÉ EN CROÛTE OF WILD DUCK AND FOIE GRAS,  
pear chutney and wild craterellus mushroom

or

PRESERVED SALMON AND LEEKS CRÉMEUX,  
crunchy buckwheat and smoked herring roes

or

WARM POTATOES AND PIG'S TROTTER,  
vinaigrette sauce «tranchée» and Royal Gala apple

or

CELERIAC RISOTTO,  
Normandy oysters «au gratin»

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PIKE FISH «SOUFFLÉ» WITH LOBSTER CREAM SAUCE,  
like «Jo Rostang» used to do it

or

ROASTED FILLET OF HARE,  
jugged side and sauce poivrade

or

SCALLOPS,  
salsify with tonka bean and shellfish, braised chestnuts

or

TENDER VEAL CHEEK,  
small pumpkin with a crisp old parmesan cheese  
oven-grilled topping, juice with Shiraz wine

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A CHOICE OF HOMEMADE DESSERTS

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SWEETS