



## Classics

### Starters

Blue Lobster ,  
Truffle Butter 97€

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Oysters  
« Speciale de Claire »  
Kousse « Amélie » M3  
8 pieces 40€

\*

Saint Jacques ,  
Cocoa's Crumble and Citrus Caviar 48€

\*

Home Made Smoked Salmon 60€

Duck Liver « Foie Gras »  
Mango's Chutney and Pistachio Nuts 48€

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French Caviar Oscietre 50gr 197€

\*

Roasted Beef Filet with Truffles,  
Pommes Soufflées Maxim's 90€

\*

Filet of Sole,  
White Asparagus, Spinach and onion  
70€ (extra Caviar 20€)

### Desserts

Profiteroles 26€

Pastry Chariot 26€

Ice Cream and Sorbet 26€

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Fine Cheese Platter 20€

(Service inclus)



### Fish

Turbot Fillet,  
Caviar's Cream and  
Season's Vegetables  
80€

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Risotto Saint-Jacques,  
Coconuts and Beets 60€

### Meat

Rack of Lamb,  
Turnip, Carrot and  
Season's Vegetables 75€

\*

Bresse Chicken,  
Pommes Maxim's and Truffle 85€

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Almost Veal,  
Mashed Potatoes,  
Spinach and Pear Hot Wine 70€