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CHEFS' MENU

Island Flavors Plate

Assortment of cod accras and king prawn nems, tomato sauce, salad, fresh mint
or

Creamy Mussel Soup

Finely chopped vegetables, Isigny cream
or

Marinated Salmon

Thick slices, greek yogurt, mint, coriander, cucumber, pita bread
or

Caesar Salad

Romaine hearts, chicken,
Parmigiano Reggiano, Caesar sauce, croutons

Roasted Cod Fish Fillet

Beans, crushed tomato, parsley butter
or

Salmon Fillet, Sorrel Sauce

Rice, crushed tomato
or

Roasted Bresse Chicken

Roasted potatoes, green salad
or

Iberian Pork Cheek Candied in a Red Wine Sauce

Mashed potatoes, pearl onions, bacon and mushrooms

Extra Cheese : 4.50 €

« Mère Richard » half Saint-Marcellin or matured Comté

« Cardinale » Fresh Fruit Salad

Vanilla ice cream, whipped cream and red berry coulis
or

Traditional Rum Baba

Whipped cream, Havana rum
or

Vacherin with Fresh fruits

Homemade meringues, ice cream, whipped cream and red berry coulis
or

« Valrhona » Dark Chocolate Tart

Vanilla ice cream, custard cream

59.00 €

In order to guarantee freshness, some dishes may be temporarily missing from the menu

Our Chef is available in case of diet restrictions or food allergy

Net prices in euros, including taxes and service. The establishment no longer accepts payment by cheque

A LA CARTE

COLD STARTERS

Caesar Salad	19.50
Romaine hearts, chicken, Parmigiano Reggiano, Caesar sauce, croutons	
Marinated Salmon	22.00
Thick slices, greek yogurt, mint, coriander, cucumber, pita bread	
Kintoa Ham Matured 24 Months	18.00
Garlic and tomato bread	

HOT STARTERS

West Indian Cod Accras	15.50
Green salad, tomato coulis with Espelette pepper	
King Prawn Nems	24.00
4 pieces, wheat leaf, crunchy vegetables, salad, fresh mint	
Snails in a Parsley Butter	17.00
7 pieces, crushed tomato, toasted bread	
Organic Egg, Mushroom Custard	14.50
Croutons, roasted hazelnuts, meat gravy vinaigrette	
Creamy Mussel Soup	14.00
Finely chopped vegetables, Isigny cream	

PASTA

Penne Al Bronzo Alla Puttanesca	18.00
Tomato sauce, capers, anchovies, olives, mild red pepper	
Fettuccine « Marinière », Candied King Prawns	35.00
Beldi lemon, tomatoes, parsley and garlic	

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FISHES

Roasted Scallops from Normandie Carnaroli risotto with pumpkin, meat sauce with hazelnut oil	37.00
Icelandic Salmon Fillet, Sorrel Sauce Rice, crushed tomato	27.00
Hake Fillet Cooked in Coconut Milk Fried noodles with vegetables, cashew nuts, coriander	31.00
Roasted Cod Fish Fillet Beans, crushed tomato, parsley butter	30.50

MEATS

Roasted Bresse Chicken Roasted potatoes, green salad	28.50
« Angus » Beef Flank Steak, Shallot sauce Roasted potatoes, green salad	30.50
Iberian Pork Cheek Candied in a Red Wine Sauce Mashed potatoes, pearl onions, bacon and mushrooms	29.00
Pan-Fried Veal Liver Mashed potatoes, green beans, candied Roscoff onion	30.50
Veal Milanese Macaroni gratin, meat sauce	32.50
Tartars 100% Pure Beef 180g, prepared to order, green salad, french fries	22.50
The Classic: Egg yolk, onions, gherkins, capers The Caesar: The classic pan-fried	

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