

Champagne

Moscato d'Asti, La Spinetta, Bricco Quaglia, 2011	12€
Champagne Domaine Déhu Blanc	14€
Champagne Domaine Dehu Rosé	16€

White wine by the glass

IGP Pays d'Oc, Viognier «Elizabeth» 2011	6€
Touraine Sauvignon, Domaine JM Penet 2011	6€
Saint Veran, Domaine des 2 roches 2011	8€
Saint Aubin 1er Cru «En Remilly» 2009	15€

Red wines by the glass

IGP Pays d'Oc «Turitelles», Domaine d'Antugnac 2011	6€
lères Côtes de Blaye «If de Jonqueyres» 2009	7€
Morgon, Domaine Boulon 2011	7€
Bourgogne Pinot noir, Domaine Bart 2011	8€
Crozes Hermitage, Domaine des Remizieres, 2011	8€
Margaux, Sirène de Giscours 2008	15€

Dessert wine

Côteaux du Layon, Domaine des Trottières 2010	8€
Rasteau Vin Doux Naturel, Domaine du Trapadis 2010	10€

Prix nets, 12 cl

All our meat comes from France except the Black Angus from Ireland

le metropolitan

Les incontournables

Herbs and young shoots salad	10 €
Hazelnut oil fillet	
Soup of the day	12 €
Sliced raw Jerusalem artichokes with young shoots	14 €
Flavored with Spanish extra virgin olive oil	
«Pouilles» burrata	16 €
Tomatoes	
Scottish smoked salmon «Kaspia selection»	16 €
With lemont	
«Trevelez » smocked ham	14 €

Les incontournables de

Metropolitan Burger, «Angus» beef fillet	21 €
Pommes «coin de rue»	
Knife-cut beef tartare, spiced at your own taste	23 €
Pommes «coin de rue»	
Grilled lamb cutlets woth rosemary	32 €
Mashed potatoes with «fleur de sel»	

Les incontournables de

Lobster linguine pasta with fresh tomatoes	29 €
Gianluca style	
«Fish and chips time»	24 €
Spicy dip mango	

La montagne

Cantal « entre deux » from Monsieur Dischamp	10 €
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Les garnitures

Mashed potatoes with «fleur de sel»	7 €
Pommes «coin de rue»	7 €
Mixed vegetable from Joël Thiebault	7 €
Herbs and young shoot salad	7 €

Pour commencer...

Cep and radish fricassee...	17 €
Acidulous juice	
Shiitake crab carpaccio...	17 €
Frothy marinade Yuzu-vanilla	
Roasted scallops...	16 €
Black trumpet mushrooms raviole infuse with saffron	
Langoustine raviols ...	21 €
Kaffir leaves flavored limpid juice	
Home made duck foie gras ...	19 €
Marbled with Medjool date, saffron apple	

La terre...

Joël Thiebault raw and cooked vegetable casserole...	21 €
Preserved lamb shoulder ...	27 €
Cumin and coriander flavors, mint gastric and boulgour	
Braised rump of veal...	29 €
Thai eggplant infused with « Tumeric »	
«Angus» beef fillet ... Enoki and tetragone shoots	29 €

La mer...

Herbs crusted 57° salmon...	25 €
Mashed black carrots, pickled small peppers	
Cod-fish loin and chorizo...	25 €
Basilic coke beans from Paimpol	
Selon l'Arrivage de l'île-d'Yeu or Saint Jean de Luz...	28 €
With a selection of vegetables from Joël Thiebault	
Lobster in vegetable casserole ...	31 €
For two	55 €

Le sucré...

Warm 70% Guanaja dark chocolate fondant...	10 €
Baba... Cooked in Bourbon vanilla steam, aged rum	10 €
Fresh Del Monte pineapple from Costa Rica...	10 €
Between three thin chocolate leaves...	10 €
Light walnut cream	
On the dessert trolley...	10 €
Seasonal tart...	10 €
Lemon meringue «texture»...	10 €
Ice cream vanilla, salted butter caramel and Sorbets cocoa, lemon	10 €

Toutes nos viandes sont françaises, le Boeuf «angus» d'origine écossaise;