

L'ACCÈS SOIR

RESTAURANT & LOUNGE BAR

Planche Royale
Mix tapas
charcuterie et
fromage
17€

Starters

Crispy Prawn Skewers 14€
Basil, preserved lemon, sunshine chili mayo sauce

Creamy Mushroom Soup with a Runny Egg 11€
With truffle oil

Burrata and Tomato Trio 14€
With Parmesan cream, dry-cured ham* shavings

Beef Tataki with “Tiger Cry” Sauce 13€
And Asian couscous

Revisited Goat Cheese Tart Tatin 12€
On a bed of confit vegetables

Creamy Herbs and Smoked Salmon 14€
Beechwood-smoked with avocado coulis

Big Salads

Chef's Caesar Palace 17€
Roast chicken strips, breaded shrimp, hard-boiled egg, Parmesan shavings, croutons, fried onions, and Caesar sauce (without anchovies)

Monsieur Seguin 17€
Fresh goat cheese cigar, chorizo*, fresh mushrooms, cherry tomato, honey sauce, and grilled almonds

Costa Del Mare 19€
Smoked salmon, grilled calamari, surimi, shrimp, black olives, Emmental cheese cubes, cherry tomatoes

Generous 18€
Roast potatoes, grilled poultry bacon, fried onions, pickled vegetables, sheep cheese cubes, fresh mushrooms

President 17€
Camembert toast, grilled bacon*, apple, cherry tomatoes, old-fashioned mustard and honey sauce

PLAT BY *Chef Alex* Meats

Grilled Ribeye Steak 350g 28€
Baked potatoes with Camembert cream

Rumsteak Medallion 200g 26€
With pepper sauce and boletus mushrooms

Crispy Chicken Ballotines 25€
With melting cheese and bacon* sauce

House-Made Lamb Shank Confit 29€
With creamy lamb jus, caramelized onions with raisin/apricot

House-Made Kefta Skewer 200g 23€
With Oriental spices, baked potato, and herb cream

Desserts

Adam's Apple 8€
Breton shortbread, confit apple, mascarpone cream, and vanilla ice cream scoop

Chocolate Fondant 9€
With salted butter caramel ice cream and hot chocolate

Crème brûlée 8€
Caramel flavor

Cheesecake with Two Lemon Flavors 9€
With raspberry coulis

Gourmet French Toast
Nutella, vanilla ice cream scoop, and whipped cream

Gourmet Coffee 8€

Joly dessert 9,5€
According to the mood of Pastry Chef

Fishes

Oven-Roasted Teriyaki Salmon Steak 25€
With sesame seeds, basmati rice, and vegetable wok

Plancha-Grilled Stuffed Calamari 24€
With chorizo cream sauce, stuffed with mushrooms/peppers/onions, pasta, and vegetable wok

Yellow Pollock Fillet 26€
With parsley butter, basmati rice, and vegetable wok

Burgers

Burger Marrakchi 19€
steak kefta, oignon et poivron confit bacon* grillé, sauce cheddar et oignon frit

Burger Brooklyn 19€
poulet crispy, tomate, salade, oignon frit, cheddar fumé et bacon grillé

Ice Cream

Revisited Banana Split 8€

“Sweet-Iced” Plate 9€
Trio of ice cream: chocolate, caramel, vanilla
Trio of biscuits: brownie, shortbread, Oreo

Creation Milkshake 7€
Only the server knows the recipe

Two-Scoop Ice Cream 7€
Cotton candy flavor with whipped cream

