

CARROT JUICE & GINGER <sup>12</sup>  
TOMATO GAZPACHO <sup>17</sup>  
SIX WILD BIG SNAILS\* <sup>21</sup>  
THE MELON, SICHUAN PEPPER <sup>18</sup>  
DRY-CURED HAM, CULATELLO\* <sup>28</sup> WITH MELON <sup>33</sup>

GREEN BEANS & MUSHROOM, CLASSIC VINEGAR SAUCE <sup>18</sup>  
OLD FASHION TOMATOES <sup>18</sup>  
BURRATA, EGGPLANT CANDIED <sup>24</sup>  
BABY SPINACH SALAD, TRUFFLE VINAIGRETTE, PARMESAN CHEESE <sup>21</sup>  
KALE, QUINOA, AVOCADO, GRENADE <sup>23</sup>  
PERFECT EGG, PURPLE ARTICHOKE, WHITE ASPARAGUS <sup>25</sup>  
LOBSTER SALAD <sup>45</sup>

STUFFED AVOCADO from La Maison du Caviar <sup>35</sup>  
TUNA TARTAR, MANGO <sup>28</sup>  
SEABASS CARPACCIO, KAFFIR LIME, GINGER <sup>27</sup>

FOIE GRAS, FIG CHUTNEY <sup>29</sup>  
SMOKED SALMON\*, ANETH CREAM & BLINIS <sup>31</sup>  
CAVIAR OSCIETRE ROYAL « GOLD »\* 30gr <sup>95</sup>

STEAMED SALMON, SAUCE VIERGE <sup>34</sup>  
TUNA TATAKI, SLIGHTLY SEARED OR RAW <sup>39</sup>  
SEABASS À LA GRENOBLOISE, SALICORNE SPROUTS <sup>39</sup>  
THE FAMOUS SILVER COD BY GEORGES <sup>52</sup>

BEEF CARPACCIO, BASIL, PARMESAN CHEESE & LEMON ZEST <sup>25</sup>  
BEEF TARTAR, SLIGHTLY SEARED OR RAW <sup>28</sup>  
CHICKEN SUPREME, CURRY & CHUTNEY <sup>30</sup>  
LE TIGRE QUI PLEURE <sup>46</sup>  
FILET CHÂTEAUBRIAND, BÉARNAISE SAUCE OR PEPPER SAUCE <sup>51</sup>  
LAMB CHOPS À LA PLANCHA, DEVIL SAUCE <sup>46</sup>

RIGATONI LIGHTLY SPICY, TOMATO AND BASIL SAUCE <sup>22</sup>  
OR WITH SUMMER TRUFFLE <sup>29</sup>  
SPICY LOBSTER PASTA <sup>48</sup>

BEAUMARLY'S CROQUE-MONSIEUR <sup>22</sup>  
GEORGES'S WHITE OMELET <sup>20</sup>

SARDINILLAS, TINY SPANISH SARDINES\* <sup>17</sup>  
CHICKEN SPRING ROLLS\* <sup>19</sup>  
STRACCIATELA, TOMATOES & BASIL <sup>16</sup>  
SUMMER TRUFFLE TARAMA <sup>16</sup>  
KALAMATA OLIVES <sup>7</sup>  
PISTACHIOS <sup>8</sup>  
HUMMUS & PITA BREAD <sup>10</sup>  
CREAM CHEESE, ZAATAR & OLIVE OIL <sup>10</sup>

SMALL ROCAMADOUR CHEESES <sup>13</sup>

THE SEASONAL RED FRUITS PLATE <sup>28</sup>  
VANILLA MILLE-FEUILLE <sup>18</sup>  
CHEESECAKE\* AND RED BERRIES COULIS <sup>19</sup>  
RHUBARB STRAWBERRY, ALMOND BISCUIT <sup>18</sup>  
CHOCOLATE LAVA CAKE, GLUTEN FREE <sup>17</sup>  
RHUM BABA CITRUS ZEST <sup>17</sup>  
RED FRUITS PAVLOVA <sup>21</sup>  
RED FRUITS TART <sup>18</sup>

VANILA BOURBON ICE CREAM OR CACAO SORBET, ALMOND BISCUIT <sup>14</sup>  
SEASONNAL FRUIT SORBET <sup>14</sup>

Trimming supplement 7€ / French fries 9€

All our meats and poultry are of EU origin: Beef carpaccio (round of gîte) from France, Filet Chateau from the Netherlands, Crying tiger from Germany, Beef tartare from France, Lamb from Britain and poultry from France. All our dishes are homemade (except \*) and prepared on site by our team and according to our recipes, from raw products & rigorous selection. We have at your disposal a summary document of the allergens, thank you for asking us if necessary. Cheques are not accepted. Net prices in euros.