

STARTERS

HOMEMADE GINGER CARROT JUICE	12
GASPACHO OF TOMATOES	18
HEART LETTUCE SALAD / AVOCADO	10/15
GREEN BEANS SALAD WITH MUSHROOMS	14
MARINATED ARTICHOKE, TRUFFLE VINAIGRETTE	23
TOMATOES & BURRATA CHEESE	16/22
SEA BREAM CEVICHE	23
TUNA AND AVOCADO TARTAR	27
AVOCADO SURPRISE	29
CHICKEN SPRING ROLLS	17
TRADITIONAL DUCK FOIE GRAS *	29
MELON / MELON WITH CULATELLO HAM	16/26
CEASAR SALAD	24
QUINOA, KALE, GRENADE, LEMON CONFIT, AVOCADO SALAD	25
GREEN ASPARAGUS, VINAIGRETTE	26
NIÇOISE SALAD	25

DELICATESSEN LA MAISON DU CAVIAR

SMOKED SALMON FROM SCOTLAND, BLINIS*	28
WHITE TARAMA*	14
SUMMER TRUFFLES, TARAMA*	16
OSCIETRE IMPERIAL CAVIAR 30G*	110
OSCIETRE IMPERIAL CAVIAR 30G*, WITH TWO SHOTS OF BELUGA	120

*DISHES MARKED WITH AN ASTERISK ARE NOT HOMEMADE

THE ORIGIN OF THE MEATS IS UE. AN ALLERGEN CARD IS AVAILABLE AT THE RESTAURANT RECEPTION.

MAINS

TOMATO AND BASIL PENNE «SLIGHTY SPICED»	21
TRUFFLE CREAM RAVIOLI	38
COD FILLET, TOM YAM SAUCE	36
GRILLED SEA BASS, LEMON BUTTER	32
MARINATED SALMON	29
CHICKEN BREAST, CURRY SAUCE, MANGO CHUTNEY	29
BEEF FILET CHÂTEAU, BÉARNAISE SAUCE	49
ENTRECOTE, ANGUS	48
VEAL LIVER & GRAPES BALSAMIC VINEGAR	33
BEEF TARTAR, KNIFE MADE	26
SEARED BEEF TARTAR WITH HERBS	27
VEGETARIAN BURGER	28

SNACK, UNTIL 6PM

PLAIN OMELET	14
COMPOSED OMELET HERBS / HAM / CHEESE	16
TRADITIONAL CLUB SANDWICH	25
CROQUE MONSIEUR / MADAME	18/19

NET PRICE IN EUROS, TAXES ET SERVICE INCLUDED

DESSERTS

SOFT FRENCH SAINT MARCELLIN CHEESE*	13
COTTAGE CHEESE 0%, BERRIES COULIS	12
TRADITIONAL CHOCOLATE CAKE*	16
LEMON AND RASPBERRY PIE	16
GIANT CHOCOLATE ÉCLAIR*	16
FRENCH APPLE PIE*	16
RED FRUITS PAVLOVA	19
CHEESECAKE*	18
RED FRUITS	25
CUP OF ICE CREAM AND SORBET*: VANILLA / CHOCOLATE / RASPBERRY / STRAWBERRY	12

Le Café Marly
PALAIS DU LOUVRE