

# L'AVANT-GARDE

## PRIX FIXE MENU \$49

### To Start

**Beef Tartare** hand knife cut beef fillet, shallots, fresh mayonnaise, caper berries, and quail egg

**Niçoise Salad L'Authentique** with fresh tuna, quail egg, peppers, cherry tomato, and olive Taggiasche

**Salmon** marinated in lemon and olive oil, artichokes, grape mustard, baby gems and chives

**La Bouillabaisse de Pierrette** Chef Sébastien Grandma's recipe

**Grilled Eggplant Salad**, fresh goat cheese, orange segments and zest, mint, pine nuts and honey

**La Green Salad** of baby gems, baby lettuce, feuille de chêne lettuce, classic French vinaigrette

### Main Courses

**Salmon** steamed in banana leaf with lemon, basil emulsion, baby vegetables ratatouille

**Le Hamburger** American Wagyu, raclette cheese, applewood smoked bacon, clarified butter frites

**Lobster Fettuccini** organic pasta, Pastis, confit cherry tomatoes, bouillabaisse jus, lemon and basil (supp. \$8)

**Branzino** Grenobloise style, mussels, turned potatoes, candied lemon and capers

**Poulet-Frites**, marinated in beer and sweet mustard, hint of cumin and garlic, clarified butter frites

*Our bread is prepared in collaboration with Boulangerie Christophe*  
**Consuming raw or undercooked food may increase risk of foodborne illness.**

# LUNCH MENU

*Chef Sébastien Giannini*

## To Start

- Seafood Tower** (for 2 to 4 persons) oysters, lobster, prawns, king crab legs, mango mayonnaise -135- **Salmon** marinated in lemon and olive oil, artichokes, grape mustard, baby gems and chives -24-
- Niçoise Salad L'Authentique** with fresh tuna, quail egg, peppers, cherry tomato, and olive Taggiasche -27- **Le Foie Gras** cooked in terrine with cognac, griottines cherries, toasted brioche -28-
- Lobster Salad**, granny smith apples with vanilla bean, avocado-baby spinach cream, and grapefruit segments -29- **Beef Tartare** hand knife cut beef fillet, shallots, fresh mayonnaise, caper berries, and quail egg -24-
- King Crab Tartare**, creamy fresh avocado with baby spinach, chives, and lemon -29- **La Bouillabaisse de Pierrette** Chef Sébastien Grandma's recipe -23-
- Grilled Eggplant Salad**, fresh goat cheese, orange segments and zest, mint, pine nuts and honey -21- **Iberico Ham** thinly sliced Bellota, served with pine nuts in extra-virgin olive oil, black olives tapenade -39-
- La Green Salad** of baby gems, baby lettuce, feuille de chêne lettuce, classic French vinaigrette -19-

## Main Courses

- Salmon** steamed in banana leaf with lemon, basil emulsion, baby vegetables ratatouille -32- **Le Hamburger** American Wagyu, raclette cheese, applewood smoked bacon, clarified butter frites -27-
- Lobster Fettuccini** organic pasta, Pastis, confit cherry tomatoes, bouillabaisse jus, lemon and basil -39- **Le Filet Mignon Rossini** beef fillet center cut, foie gras and truffle, fresh herbs smashed potatoes -69-
- Branzino** Grenobloise style, mussels, turned potatoes, candied lemon and capers -39- **Le Filet Mignon** beef fillet center cut, fresh herbs smashed potatoes, served with beef jus and béarnaise -52-
- Poulet-Frites**, marinated in beer and sweet mustard, hint of cumin and garlic, clarified butter frites -44- **Duck Breast** seared magret, red cabbage, duck demi-glace with cloves, caramelized gala apples -54-

## Desserts -17-

- Strawberry three ways** crispy meringue, strawberry, sorbet, strawberry jelly, strawberry marshmallow, and chocolate ganache
- Ultimate Chocolate** Madirofolo chocolate ganache, crispy nougat, chocolate sorbet, cacao jelly
- The Macaron** warm poached pear William, mascarpone, salted caramel sauce, Traou Mad cookie
- L'Orange** on a dacquoise biscuit, citrus jam, mandarin jelly and roasted hazelnuts, white chocolate ganache

**Truffle Brie** de Meaux cheese with mascarpone and truffle jus, -25-

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