

MENU

« À LA DÉCOUVERTE »

SCALLOPS OVER THE COALS, mixed salad leaves

or

GRILLED DUCK FOIE GRAS, pear, grapes, gourd, chestnuts, and beetroot

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« SEASONAL » RISOTTO

or

OUR FISHERMAN'S CATCH

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LAMB CHOP WITH SUMMER SAVORY, French beans with Échiré butter

or

BEEF FILLET FROM FRANCE, Dauphiné-style creamed potatoes "au gratin",
red wine sauce

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TRADITIONAL SOUFFLÉ served at Hôtel de Paris since 1898

98 €

per person

SUNDAYS TO WEDNESDAYS, FROM NOVEMBER TO MARCH
(For dinner, New Year's Eve and Bank holidays not included)