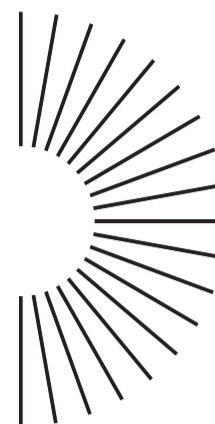




**LA CARTE** FROM 12:00<sup>PM</sup> TO 3:00<sup>PM</sup>  
**MENU STARTER/RÔST OR RÔST/DÉLICE** 45€  
**MENU STARTER/RÔST/DÉLICE** 55€



**COLLECTIONS** FROM 3:00<sup>PM</sup> TO 4:30<sup>PM</sup>  
**DÉLICES** FROM 3:00<sup>PM</sup> TO 4:30<sup>PM</sup>

—  
**STARTERS**  
—

Gourd velouté, diced garnish  
and torrefied seeds

Thinly sliced beetroots and apple,  
tarragon condiment

Duck foie gras, confit citrus,  
toasted brioche  
10€ SUPPLEMENT

Cookpot of pot-au-feu vegetables  
and coriander

Herring and warm potato salad,  
onion soubise

—  
**RÔST**  
—

Pan-seared wild mushrooms,  
spinach leaves and parsley

Seared sea scallops, cauliflower,  
grenobloise-style garnish  
10€ SUPPLEMENT

Roasted Guinea fowl supreme, root  
vegetable and chestnuts, dolce forte

Seared beef tenderloin, French fries,  
peppered sauce 20€ SUPPLEMENT

Coquillettes pasta, ham / Comté /  
tuber melanosporum truffle

—  
**DÉLICES**  
—

**ICE CREAM AND SORBET**

Three vanilla ice cream  
INDONESIAN, TAHITI, OUGANDA

Peruvian chocolate ice cream

Pistachio ice cream

Citrus sorbet

Daily ice cream or sorbet

**OUR SOUFFLÉ**

(JUST) A 10 MINUTE WAIT

Vanilla, soft coffee  
2€ SUPPLEMENT

**LES VERSAILLOISES**

Bespoke Versailles  
PLEASE ASK TO A MEMBER OF OUR TEAM

Rum baba, lightly whipped vanilla cream

Lemon and fresh herb composition

Le Louis XIV, chocolate from our  
Manufacture, almond-hazelnut praliné

Vanilla millefeuille

—  
**PRINCE & PRINCESS**  
—

UNDER 10 YEARS OLD

**15**

Ham coquillettes pasta

OR

Croque-Monsieur

OR

Chicken breast, French fries

OR

Breaded sea bass, spinach  
and wild mushrooms

AND

Vanilla ice cream

OR

Rice Chocolate mousse

OR

Chocolate and vanilla cake

—  
**COLLECTIONS**  
—

Well seasoned  
charolais beef tartare

**30**

Croque-Monsieur

**26**

Matured cheese

**15**