

*la Californie*  
LA CARTE

**PERFECT TO SHARE**

SPANISH SARDINES, TOAST  
PURPLE ARTICHOKE, PARMESAN SHAVINGS  
6 SNAILS XXL  
IBERICO BELLOTA PLATE  
TARAMASALATA FROM «PETROSSIAN»  
DUCK FOIE GRAS (120GR)  
TUNA BELLY, TOASTS  
STEAMED RAVIOLES PRAWNS

**DESSERTS**

PASTRY OF THE DAY  
RASPBERRY, VANILLA ICE CREAM, LEMON  
RASPBERRY PLATE  
SMOOTH CHOCOLATE CAKE, VANILLA ICE CREAM  
PAVLOVA (MERINGUE, VANILLA ICE CREAM, STRAWBERRY, CHANTILLY)  
COFFEE AND SWEETS  
FAMILY-SIZE CHOCOLATE MOUSSE FOR 2 OR MORE...  
CRÈME CARAMEL PERFECT FOR SHARING  
NOUGAT FROM SENEQUIER

**ICED CREAM FROM GERONIMI HOUSE**

LEMON, MANGO, STRAWBERRY, RASPBERRY, CARAMEL-SALTED BUTTER,  
VANILLA FROM TAHITI, PISTACHIO, COFFEE, CHOCOLATE  
2 SCOOPS  
VACHERIN  
SUNDAE CARAMEL  
AFFOGATO  
CHOCOLATE LIÉGEOIS  
COFFEE LIÉGEOIS  
STRAWBERRY MELBA  
COLONEL



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SALMON TARTAR, AVOCADO AND LETTUCE HEART  
HOT GOAT CHEESE SALAD WITH BACON AND HONEY  
BURRATA (125 GR), MANGO AND AVOCADO  
ORGANIC OMELETTE WITH TRUFFLES  
ROASTED CHICKEN, CAESAR DRESSING  
NIÇOISE SALAD WITH MARINATED TUNA  
LETTUCE HEART, GREEN BEANS  
RAVIOLIS NIÇOISE STYLE FROM «PERRIN» HOUSE  
LOBSTER WITH SLIGHTLY-SPICED TOMATO PASTA  
RIGATONI WITH TRUFFLE  
THINLY-SLICED CHICKEN ESCALOPE MARINATED IN LEMON JUICE  
VEAL CUTLET MILANESE STYLE  
FRENCH LAMB CHOPS  
FARM CHICKEN FRICASSEE WITH MORELS  
SALERS BEEF TARTAR, FRENCH FRIES  
BEEF CARPACCIO, TAKAKI STYLE  
BACON CHEESEBURGER  
BEEF ENTRECOTE BLACK ANGUS (300GR), BEARNAISE SAUCE  
BEEF FILLET WITH PEPPER (200GR)  
BLUE LOBSTER, FRENCH FRIES  
SALMON «A LA PLANCHA», PARSLEY, CORIANDER AND LEMON  
COD WITH WHITE BUTTER SAUCE, ROQUETTE  
SHRIMPS THAI STYLE  
SCALLOPS WITH PARSLEY AND GARLIC

**SUGGESTIONS**

SOLE MEUNIÈRE  
WHOLE FISH ACCORDING ARRIVAL  
AUBRAC ENTRECOTE (800GR)

ADDITIONNAL CHARGE TRUFFLE

A CHOICE OF GARNISH: : MASHED POTATOES, FRENCH FRIES, GREEN BEANS,  
LETTUCE HEART, BASMATI RICE, PUREE WITH TRUFFLE (+ 9€)

