




Seafood

 2 personnes 149€

1 Homard 500 Grs	Whelks platter mayonnaise
6 Dubling bay prawns	9 Spéciales Gillardeau N° 3
6 Large prawns	9 Fines de Claires N° 3 

OYSTERS

6 Spéciales Gillardeau	N°3	25,50€
6 Chiron Fines de Claires	N°2 	24,50€
6 Pousses en Claires	N°3 	26,50€

SHELLFISH

Lobster	500 grs	42,00€
Half lobster		21,50€
Dubling Bay prawns	9 pces	28,50€
Prawns	9 pces	24,00€

STARTERS

Layered foie gras and ginger bread cake with chestnut emulsion	17€
Red label Scottish smoked salmon, buckwheat and oatmeal shortbread, mascarpone cream with yuzu	18€
Burgundy snail and sweetbread vol au vent, mushroom and Chablis wine Financière sauce	21€

FISH COURSES

Filet sea bass with langoustine bisque, Jerusalem artichoke risotto, fennel mousseline	34€
Scallops with coconut milk and red Thai curry, rice perfumed with dried fruit	36€
Sole filets and prawns in puff pastry with creamy Gewurztraminer wine sauce	40€

MEAT DISHES

Rossini beef « Tournedos » with truffle oil, smoked and candied Charlotte potato purée	48€
Duck breast stuffed with Kalamata olives cooked in a cast iron casserole, fine polenta tart with grilled vegetables	34€
Red label free range chicken breast, foie gras sauce, gnocchi with Café de Paris herb butter sauce	35€

Karl Lacelle
Chef de cuisine 

DESSERTS

18€

Upside down dulce de leche mille-feuille, caramelised hazelnuts.

Iced Champagne soufflé with Corsican clementines

Tanzanian chocolate fondant with soft raspberry heart

Coconut and chestnut Mont Blanc meringue

Michaël Fauve

Chef pâtissier



New Year's Eve
December 31th 2019

Capucine
CAFÉ
LA BRASSERIE