RESTAURANT

TO SHARE

Chicken Liver Terrine 13
Thin beef Cecina & pickles 26
Crispy gambas with spicy sauce 18
Eggplant and feta cromesquis, bell pepper sauce & Espelette pepper 14
Homemade duck foie gras « Fontaine de Mars » 28

STARTERS

Langoustine carpaccio, cucumber, passion fruit & basil 28
Mozzarella, eggplant caviar & marinated bell peppers 18
Hard boiled eggs, celeriac & lovage mayonnaise 14
French Riviera figs, rocket salad, feta & Parma ham 18
Burnt avocado, prawns & cocktail sauce 20
Seabass crudo with green olive vinaigrette 22
Romaine Salad like a Caesar & anchovy dressing 17 with crispy chicken 28
Tomato Salad, onions, tonnato Sauce & parmigiano 16
Red tuna tartare, ginger & lime 26
Gazpacho of the day 12

MAIN COURSES

Risotto, lemon, zucchini, eggplant & parmigiano 24
Steamed French-Style seabass filet & samphire 38
Salmon, Noilly Prat & basil Sauce 34
Raw ground spicy beef tartare 26
Seared top of the beef fillet, Parisian or Pepper sauce & french fries 46
Crispy chicken, watercress & Devil Sauce 36
Veal like a Vitello Tonnato, parmigiano & parsley 38

SPECIALS

Our famous Leg of Lamb with gravy thyme juice & mashed carrots 34
Lobster salad, whith peach, avocado & almonds 65

SIDES - 8

French fries, mashed carrots, mashed potatoes, green beans, white rice, green salad

Chef Nicolas Storai

MAISON BOUDON