



le Piau



## *Picorer*



### *To start*

Frisée salad, bacon, soft-boiled egg, croutons	18 €
Green beans, button mushrooms, vinaigrette	20 €
Green asparagus, deviled egg, herb vinaigrette	24 €
Bluefin tuna crudo, lime	28 €
Maison Revka smoked salmon, Isigny cream, blinis	28 €
Sliced beef tenderloin, mustard, pickles	25 €
Foie gras, toasted brioche	30 €
Caviar Oscietre Maison Revka 30g	175 €

## *Main courses*

Cod fillet, homemade mashed potatoes, sauce vierge	30 €
Sea bass filet, confit and raw fennel, lemon olive oil	40 €
Turbot Grenobloise, pilaf rice	44 €
Roasted chicken, french fries	36 €
Lamb chops, green peas, spring onions	46 €
Dry-aged Angus ribeye steak 200gr, green beans, pepper sauce	52 €
Provençal vegetable tian	26 €
Tagliatelle with morels, parmesan	40 €

## *To share*

Dover sole « meunière » (1kg, subject to availability) 2 side dishes of your choice	175 €
Prime rib steak (1kg) 2 side dishes of your choice	150 €

## *On the Side*

Pilaf rice	10 €
French fries	10 €
Mashed potatoes	10 €
Baby gem lettuce, olive oil & lemon	12 €
Haricots verts	12 €
Green peas, spring onions	14 €

## *Desserts*

Vanilla mille-feuille, salted butter caramel	16 €
Vanilla profiteroles, chocolate and caramel sauce	16 €
Strawberry tart	18 €
Fresh red berries, vanilla whipped cream	22 €
Chocolate mousse	
<i>Individual</i>	12 €
<i>To share</i>	32 €
« Melba » coupe with seasonal fruits	18 €
Colonel sorbet	12 €

## *Les tables Paris Society*

Apicius - Baronne - BeauCoCo - Bonnie - Dar Mima - Gigi Rigolatto - Girafe  
Il Bambini Club - La Suite - Laurent - Le Piaf - Louie - Maison Revka - Maxim's  
Mondaine - Monsieur Bleu - Mūn - Perruche - Bistrot Minim's

Everything is homemade with extreme attention to quality in the selection of ingredients.  
Prices include tax and service. We do not accept checks.