



le Piaf



Picorer



To start

Lentil salad, crispy vegetables, mustard vinaigrette	16 €
Pumpkin velouté, chestnuts	16 €
Frisée lettuce, bacon, soft-boiled egg, croutons	18 €
Truffled deviled eggs	28 €
Vol-au-vent, snails, white wine sauce	29 €
«Maison Revka» smoked salmon, Isigny cream, homemade blinis	26 €
Sea bass carpaccio, citrus, ginger	28 €
Semi-cooked foie gras, toasted brioche	32 €
Caviar Oscietre Maison Revka 30g	175 €

Main courses

Cod fillet, black Venere rice, beurre blanc	38 €
Roasted sea bass, artichokes, hollandaise sauce	42 €
Sea scallops, squash, marinière sauce	46 €
Lobster linguine, bisque	49 €
Roasted chicken, homemade french fries	36 €
Veal escalope, Isigny cream, button mushrooms, linguine	38 €
Beef tenderloin, green beans, pepper sauce	49 €
Gratinated cauliflower with Comté cheese	28 €

To share

Dover sole « meunière » (1kg, subject to availability)	185 €
2 side dishes of your choice	
Prime rib steak (1kg)	160 €
2 side dishes of your choice	

On the Side

Venere rice	10 €
French fries	10 €
Mashed potatoes	10 €
Baby gem lettuce, olive oil & lemon	12 €
Haricots verts	12 €

Desserts

Vanilla profiteroles, chocolate sauce	16 €
Pineapple carpaccio, lemon sorbet	18 €
Vanilla mille-feuille, pecan	18 €
Fine apple tart, vanilla ice cream	22 €
Chocolate mousse	
<i>Individual</i>	12 €
<i>To share</i>	32 €
Colonel sorbet	12 €

Les tables Paris Society

Baronne - Beau CoCo - Bonnie - Dar Mima - Gigi Rigolatto - Girafe - Le Pompon
Il Bambini Club - La Suite - Laurent - Le Piaf - House of Louie - Maison Revka - Maxim's
Mondaine - Monsieur Bleu - Mün - Perruche - Bistrot Minim's - Le Grand Vefour

Everything is homemade with extreme attention to quality in the selection of ingredients.

Prices include tax and service. We do not accept checks.