

# A LA CARTE

## Starters

- Chestnuts soup** | Crushed chestnuts, truffle oil. 14  
**Seafood vol-au-vent** | Scallops, shrimp, mushrooms, and leeks. 16  
**Organic Scottish smoked salmon** | Dill sauce and homemade blinis. 16/24  
**Trio of lentils** | Chorizo and poached organic egg. 16  
**Girolle and mascarpone tartlet** | Mesclun salad. 16 🍴

## Main courses

- Caesar's catwalk** | Chicken, roman, smoked bacon, parmesan, green beans. 18 🍴  
**Seafood salad** | Organic Scottish smoked salmon, shrimp, avocado, and citrus fruits. 22 🍴  
**Chef's Steak tartare** | Mustard, herb cream, shallots, puffed quinoa, and egg yolk. 24  
**Rib eye** | 250 gr, bone marrow, gravy, gremolata. 33  
**Cheeseburger** | Steak Black Angus 150 gr, cheddar, salad, tomatoes, burger sauce. 26  
**Farmhouse poultry supreme** | Juice and grilled lemon. 24

- Grilled salmon steak** | Sorrel sauce. 26  
**Sea bass** | Leek fondue and lemon sauce. 24  
**Turbot steak meunière** | Capers and croutons. 38

- Georgio's Risotto** | Sun-dried tomatoes, fresh goat cheese. 24 🍴  
**Morel linguines**. 24 🍴

**Dish of the day**. 24

## Sides

- Fries.**  
**Old-fashioned mashed potatoes.**  
**Crunchy seasonal vegetables.**  
**Linguines.**  
**Pilaf rice.**

### Lunch menu 27

Monday to Friday – 12pm to 2pm.

**Today's Special or Iconic dish** 🍴

**Drink** | Water, soft, lass of wine or beer.

**Café or thé gourmand.**

### Maison Ô Menu 46

Monday to Friday.

**Starter, main course, dessert.**

*(Rib eye and turbot excluded)*