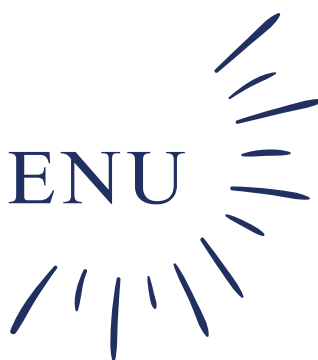


# SUMMER MENU

*été 2026*



## STARTERS & SALADS

<b>Soupe à l'Oignon Gratinée</b>	65
<i>Traditional French Onion Soup, Slowly Caramelized Onions and Melted Comte Cheese (G)(D)(C)</i>	
<b>Quiche du Jour</b>	60
<i>Chef's Daily Homemade Quiche Served With a Small Seasonal Salad (G)(D)</i>	
<b>Œuf Mimosa à la Truffe</b>	60
<i>Organic Eggs, Truffle Mayonnaise and Crispy Butter Croutons (D)(E)(G)</i>	
<b>Escargots de Bourgogne</b>	70
<i>6 Burgundy Snails Baked With Garlic, Parsley and Butter (S)(D)(N)</i>	
<b>Foie Gras mi-cuit, Coulis de Fruit de la Passion Infusé au Café</b>	85
<i>Semi-Cooked Foie Gras, Coffee Passion Fruit Reduction and Balsamic (G)</i>	
<b>Moules Gratinées</b>	60
<i>French Mussels Gratinated With Garlic Herb Butter (S)(G)(D)</i>	
<b>Carpaccio de Bœuf et Vinaigrette aux Câpres</b>	65
<i>Thinly Sliced Raw Beef, Parmesan Cheese and Capers Vinaigrette (D)</i>	
<b>Assiette de Charcuterie du Marché d'ODEON</b>	75
<i>Selection of Premium Halal Cured Meats from our Market (N)(D)</i>	
<b>Salade à l'Avocat</b>	70 / 140
<i>Fresh Avocado, Orange Segments, Quail Egg, Parmesan and Cocktail Dressing Choice of Prawns or Lobster (S)(G)(M)(D)</i>	
<b>Salade de Chèvre Chaud</b>	60
<i>Warm Goat Cheese on Toasted Walnut Bread, Apple, Beetroot, Mushrooms, Almond Crumble and Walnut Dressing (G)(D)(N)</i>	
<b>Salade Nicoise, Thon Snacké</b>	75
<i>Seared Tuna, Fresh Vegetables, Olives, and Lemon Soy Dressing (F)(G)</i>	
<b>Salade de Poulet Croustillant</b>	65
<i>Crispy Chicken Breast, Blue Cheese, Seasonal Greens, Crushed Egg and Creamy Vinaigrette (G)(E)(D)</i>	

## SEAFOOD PLATTER

*Served on crushed ice with homemade mayonnaise, shallot vinegar and lemon*

	1 pc	6 pcs	12 pcs
Oyster Fine de Claire N°2	20	115	225
Oyster Fine de Claire N°3	18	105	205
Oyster Gillardeau N°2	30	170	325
Oyster Gillardeau N°3	28	155	295
Blue Lobster	350	-	-
King Crab Leg	220	-	-
Cooked Pink Prawns	-	80	150
Caviar Petrossian	525	870	2175
Ossetra Tsar Impérial®	30 gr	50 gr	125 gr

## SANDWICH

<b>Parisian Sandwich</b>	55
<i>Veal Ham, Emmental Cheese, Gherkin &amp; Salted Butter (G)(D)</i>	
<b>Tuna Sandwich</b>	55
<i>Cooked Tuna, Lettuce, Egg, Tomato &amp; Mayonnaise (F)(E)(G)</i>	
<b>Chicken Sandwich</b>	55
<i>Chicken Breast, Lettuce, Egg, Tomato &amp; Mayonnaise (G)(E)</i>	
<b>Brie Cheese Sandwich</b>	55
<i>Brie Cheese, Lettuce, Tomato, Apricot Jam &amp; Salted Butter (G)(D)</i>	
<b>Merguez Sandwich</b>	69
<i>Harissa Mayonnaise, Grilled Onion, Fresh Herbs (G)</i>	

## VEGETARIAN

<b>Aubergine Farcie à la Bonifacienne</b>	100
<i>Corsican-Style Stuffed Eggplant With Cheese and Ratatouille, Pilaf Rice (D)(G)</i>	
<b>Ravioles de Royan</b>	90
<i>Traditional French Ravioles Served in a Comté and Butter Broth (D)(G)</i>	
<b>Add 15g of Caviar Petrossian</b>	+135
<i>The Chef's Favourite Pairing</i>	

## CHEESE

**Ardoise des 3 Fromages du Marché d'ODEON**  
*Selection of Three Artisanal French Cheeses (D)(M)(N)*

75

**Ardoise des 6 Fromages du Marché d'ODEON**  
*Selection of Six Artisanal French Cheeses (D)(M)(N)*

135

### ALLERGENS LEGEND

(S) Shellfish (D) Dairy (F) Fish (N) Nuts (G) Gluten (M) Mustard (Se) Sesame (E) Egg (R) Raw Meat (C) Celery

*Please inform the server about intolerances  
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## FISH

<b>Saumon Grillé, Sauce Choron</b>	145
<i>Grilled Salmon Fillet With Tomato-Infused Béarnaise Sauce (F)(E)(D) Includes a Side of your Choice</i>	
<b>La Pêche du Jour</b>	160
<i>Fresh Market Fish Fillet Served With Hollandaise Sauce (F)(D) Includes a Side of your Choice</i>	
<b>Cabillaud au Beurre Blanc, Riz Pilaf</b>	160
<i>Cod Fillet, Butter Sauce and Pilaf Rice, Leeks, Mushroom (D)(F)</i>	
<b>Homard Breton Rôti au Beurre Persillé</b>	450
<i>Roasted Brittany Blue Lobster With Parsley Garlic Butter (D)(S)(N) Includes a Side of your Choice</i>	
<b>Moules Marinières, Frites</b>	160
<i>French Mussels Cooked With Shallots, Served With Fries (S)(D)</i>	

## SHARING DISH

<b>Sole Meunière Traditionnelle</b>	400
<i>Whole Dover Sole Prepared in the Classic French Style with Lemon Brown Butter (D)(F)(G)</i>	
<i>For 2 guests</i>	
<b>Bar en Croûte de Sel</b>	450 / 650 / 900
<i>Whole Seabass Baked in a Herb Salt Crust Served With a Virgin Pepper Sauce (F)</i>	
<i>For 2 to 6 guests</i>	
<b>Poulet Entier Rôti du Marché d'ODEON</b>	240
<i>Whole Roasted Chicken With Our Signature Mustard Sauce (M)(D)</i>	
<b>La Raclette</b>	195 / per person
<i>Traditional Raclette Served With Cold Cuts, Potatoes and Salad (D)(N)</i>	
<i>Minimum 2 guests</i>	100 / per kid

## MEAT

<b>Tartare de Bœuf Taillé au Couteau</b>	105
<i>Hand-cut Raw Beef Tartare Prepared in the French Tradition (M)(R) Includes French Fries and Salad</i>	
<b>Soupe à l'Oignon Burger x BedouinFoodie</b>	145
<i>Angus Beef Burger, Caramelized Onions, Melted Raclette Cheese, Onion Soup Dip, Served With Fries (G)(D)(C)</i>	
<b>Cordon Bleu, Sauce Tomate &amp; Jus de Veau</b>	105
<i>Chicken Breast Stuffed With Veal Ham and Melted Cheese (G)(D)(E) Includes a Side of your Choice</i>	
<b>Tournedos Rossini</b>	250
<i>Beef Tenderloin Topped With Foie Gras and Truffle Sauce (D) Includes a Side of your Choice</i>	
<b>Bavette à l'Échalote</b>	160
<i>French Flap Steak Served With a Classic Shallot Sauce (D)(G) Includes a Side of your Choice</i>	
<b>Entrecôte Grillée, Sauce au Poivre</b>	225
<i>Premium Ribeye Steak With Traditional Pepper Sauce (D) Includes a Side of your Choice</i>	
<b>Le "Steak Haché" Maison</b>	100
<i>French-Style Minced Beef Steak Served With Fries and Salad (D)</i>	
<b>Escalope de Veau à la Crème et aux Champignons</b>	160
<i>Veal Cutlet With Creamy Mushroom Sauce (D) Includes a Side of your Choice</i>	
<b>Blanquette De Veau, Riz Pilaf</b>	160
<i>Traditional French Veal Stew With Vegetables and Rice Pilaf (D)(G)</i>	
<b>Bœuf Bourguignon, Purée de Pommes de Terre</b>	195
<i>Slow-cooked Beef in Sauce with Mashed Potatoes (D)</i>	
<b>Suprême de Poulet "Plein Air" Rôti, sauce Morilles</b>	145
<i>Roasted Free-range Chicken Breast With Morel Mushroom Cream Sauce (D) Includes a Side of your Choice</i>	
<b>Cuisse de Canard Confit</b>	150
<i>Slow-cooked Duck Leg Confit With Fig Sauce (D) Includes a Side of your Choice</i>	

## SIDE DISH

<b>Cœur de Laitue</b>	25	<b>Gratin Dauphinois</b>	30
<i>Lettuce Heart With Mustard Vinaigrette (M)</i>		<i>Creamy Potato Gratin Baked Until Golden (D)</i>	
<b>Ratatouille</b>	25	<b>Gratin Dauphinois à la Truffe</b>	40
<i>Traditional Provençal Vegetable Stew</i>		<i>Classic Potato Gratin With Black Truffle (D)</i>	
<b>Pommes Dauphine</b>	30	<b>Frites Maison</b>	25
<i>Light and Crispy French Potato Puffs (D)(E)(G)</i>		<i>Homemade French Fries</i>	
<b>Purée De Pommes De Terre</b>	25	<b>Riz Pilaf</b>	20
<i>Traditional Buttery Mashed Potatoes (D)</i>		<i>French-Style Pilaf Rice (D)</i>	
<b>Purée de Pommes de Terre à La Truffe</b>	35	<b>Haricots Verts</b>	30
<i>Mashed Potatoes Finished With Black Truffle (D)</i>		<i>French Green Beans (D)</i>	
		<b>Poêlée de Champignons</b>	30
		<i>Sautéed Seasonal Mushrooms (D)(F)(N)</i>	

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## DESSERTS

**Vitrine de Pâtisserie** 45  
*Selection from Our Pastry Display*

**La Mousse au Chocolat** 45  
*Chef Thomas's Childhood Chocolate Mousse,  
Chocolate Crumble (D)(G)(E)(N)*

**La Tarte Fine aux Pommes, Cuite à la Minute** 75  
*Thin Crispy Apple Tart, Vanilla Cream (D)(G)  
For 1 to 2 guests – 20 minutes preparation time*

**La Crème Brûlée à la Vanille** 40  
*Classic Vanilla Bean Crème Brûlée (D)(E)*

**Les 3 Profiteroles** 70  
*Vanilla Ice Cream Filled Choux Pastries, Warm  
Chocolate Sauce (D)(G)(E)  
For 1 to 2 guests*

**Le Plateau de Fruits Frais** 50  
*Seasonal Fresh Fruit Platter  
For 1 to 2 guests*

**Sélection de Mignardises (4 pièces)** 50  
*Chef's Selection of Mini French Pastries (D)(G)(E)  
Add an Espresso and create the famous Café Gourmand*

**Banana Split** 65  
*Vanilla, Chocolate and Strawberry Ice Cream,  
Fresh Banana, Whipped Cream and Chocolate Sauce (D)(N)*

**Café Liégeois** 65  
*Vanilla and Coffee Ice Cream,  
Espresso and Whipped Cream (D)*

**La Coupe de Glaces Artisanales** 45  
*Three Scoops of Ice Cream or Sorbet (D)  
Ask your server for today's flavours*



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