

DINER

Odette

Chef de cuisine
REMI HENNAUX

L'AUBERGE URBAINE

FIRST COURSES

Mackerel and escabèche sauce, red onions in pickles	14€
Sea bream ceviche, soja flavoured turnips, radish and green thai mango	13€
Peas soup, ricotta & fresh mint ravioli	13€
Green asparagus from Provence region *Just warmed with herbs dressing	15€
*poached egg with mustard sauce	15€
*with walnut oil, marinated salmon and lime	15€

MAIN COURSES

Squid fricassee, homemade wild garlic gnocchis Green asparagus and Parmesan cheese	30€
Cod fish, broad beans and green peas stew, milk emulsion	29€
Veal fillet with Taggiasche olives and chorizo White asparagus from Landes with spices	33€
Farmer chicken, artichokes, potatoes and carrots	34€
Macaronis pasta gratin with lobster cream * Michel Rostang signature course	38€

CHEESES & DESERTS

Seasonal cheese plate from Martine Dubois	12€
Rhubarb, strawberries and hibiscus Soft white cheese ice cream	12€
Remi's Saint Honoré	10€
Mango and passion fruit Pavlova, lime	11€
The « thing » with Jivara chocolate, hazelnut and praline	12€
Homemade ice cream and sorbet	10€

PORTIONS TO SHARE (2 people)

Fat Pork chop « Francilin »
Pomme Pont – Neuf, roasted salad
36€ per person

Tail of monkfish à la Grenobloise
Bulgur with herbs, cranberry, seeds
48€ per person



PRIX NETS, SERVICE COMPRIS EN EUROS.
La liste des allergènes est disponible sur demande.

Maison Rostang
RESTAURANT