

REFINED COMTÉ 24 MONTHS 13
ICED CHESTNUT AND CLEMENTINE PARFAIT 14
CRAZY FOR THE CRISPY VANILLA CARAMEL MILLEFEUILLE 16
PEAR-ALMOND TART LIKE A « BELLE HÉLÈNE » 16
SMALL CHOCOLATE FINGER LIKE A SNICKERS... HUGE WITH AN EXPRESSO 11
FRESH FRUIT SALAD 16
RED FRUITS, FROZEN YOGHURT AND CHANTILLY CREAM 20
SUPERB BOWL OF RED FRUITS 19
CHRISTOPHE PEDONE TRADITIONAL ICE CREAM MAKER : 5 (per scoop)
SORBET: LEMON, STRAWBERRY, CACAO
ICE CREAM: VANILLA, YOGHURT, SALTED-BUTTER CARAMEL

PRICES IN NET EUROS - TAXES AND SERVICE INCLUDED - LIST OF ALLERGENS AVAILABLE ON REQUEST



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[LUNCH & DINNER]

HEALTHY GREEN D-TOX	10
ORGANIC CARROT'S JUICE	11
LETTUCES HEART, OLIVE OIL, LEMON	14
VELOUTÉ OF PORCINI MUSHROOMS, PARMESAN EMULSION	16
MIMOSA LEEKS, HAZELNUT OIL & MUSHROOMS	17
CRISPY SALMON SUSHI	21
STEAMED WILD SHRIMPS	22
ARTICHOKE, TRUFFLE & PARMESAN SALAD	25
SEA BASS, CLEMENTINE AND DILL TARTARE	19
PETROSSIAN TARAMA, RYE CRACKERS	22
SMOKED SALMON & FEW TOASTS	33
CRISPY CALAMARI, CREAMY SPICY SAUCE	21
CHICKEN SPRING ROLLS « MAISON YOUM »	21
CAVIAR OSCIÈTRE « PETROSSIAN » - 30g	120

TOMATO RIGATONI, BASILIC & PARMESAN CHEESE 24

MISO SALMON 34

CITRUS CRUSTED STEAMED COD, ORANGE BUTTER 36

SCALLOPS CAPERS & LEMON 38

SOLE MEUNIÈRE 72

LAMB FILLET « MINUTE » WITH CURRY SAUCE 38

AUBRAC BEEF TARTARE 25

TIGER BEEF 37

FILLET OF CHATEAUBRIAND WITH BÉARNAISE OR PEPPERCORN SAUCE 39

VEAL MILANESE LE MURAT STYLE 37

SIDES

OUR MATCHSTICK FRIES, FRESH GREEN BEANS, OUR FINE MASHED POTATO, FLASH SAUTÉED SPINACH,
RIGATONI TOMATO & BASILIC, BABY LEAF SALAD, COCONUT AND LEMONGRASS BASMATI RICE, LITTLE GEM LETTUCE HEART

ADDITIONAL GARNISH 7