

H Ô T E L
PROVIDENCE
P A R I S

- Farm eggs, mimosa-style with bottarga - 12
Six Burgundy snails, garlic parsley butter - 12
Watercress & green pea cold soup, goat's cheese - 13
Tuna carpaccio, lemon & blackberries - 14
"Kaviari" tarama, toasted rye bread - 13
Cured ham platter - 15
Panisses (chickpea fritters), light herb cream, capers - 12
Semi-cooked foie gras - 17
Green asparagus, herb Hollandaise & smoked haddock - 16
- Sea bream tartare, fries - 26
Pastrami croque on sourdough, aged Comté, baby gem lettuce - 22
Endive salad with blue cheese, apples, grapes & toasted pecans - 19
Seared tuna, Niçoise-style vegetables - 27
Cod loin, cucumber beurre blanc, roasted parsnips & lemony broad beans - 28
Free-range chicken vol-au-vent, baby gem lettuce - 24
Charolais beef tartare, fries - 22
Beef steak with green peppercorn sauce, fries - 29
Duck leg confit, sautéed broccolini, broad beans & green beans - 24
Rigatoni with morels - 22
- Accordion-cut fries - 7
Baby gem lettuce - 6
Sautéed broccolini, broad beans & green beans - 8
- Selection of seasonal cheeses - 13
Rice pudding, salted butter caramel - 8
Orange blossom iced "Mystère", hazelnut praline - 10
Profiteroles, vanilla ice cream, hot chocolate sauce - 14
Roasted pineapple, passion fruit sorbet - 11
Floating island with hazelnuts - 10
Chocolate praline parfait, chocolate ice cream & mousse - 12
Red berry crumble, vanilla ice cream - 11
Red berry ice cream sundae, whipped cream - 12
Ice cream (per scoop) - 3.50
Flavours: Passion fruit, melon, salted butter caramel, crunchy chocolate, vanilla