

STATERS

- Tomato tartare - 15
- Sea bream tartare with yuzu - 22
- Lettuce heart, herbed tuna belly - 23
- Buffalo mozzarella, heirloom tomatoes V* - 23
- Six large Burgundy snails in their shells, parsley butter - 23
- Duck and foie gras pâté en croûte - 24
- Homemade duck foie gras, Sauternes jelly - 29
- Artichoke carpaccio with truffle V* - 30

SALADS & TOASTS

- Caesar salad, grilled chicken, parmesan shavings - 23
- Avocado, feta and fresh herbs on grilled country bread V* - 17
- Maison Prunier smoked salmon on grilled country bread, herb cream - 24

MAINS COURSES

- Fish-and-chips-style goujonnettes, tartare sauce, matchstick fries - 25
- Sea bass fillet, sauce vierge, mesclun salad - 34
- Lapérouse beef tartare, matchstick fries - 24
« raw or seared »
- Lapérouse Croque Monsieur - 24
Slow-cooked ham, Comté, Emmental, Abondance, mesclun salad
- Royal Truffle Croque Monsieur V* - 29
Comté, truffle cream, mesclun salad
- Lapérouse Burger - 25
Charolais beef, Comté, confit onions, matchstick fries
- Flank steak, pepper sauce, matchstick fries - 32
- Chicken supreme, morel cream, mashed potatoes - 34
- Tomato & basil pasta, lightly spiced V* - 22
- Truffle rigatoni V* - 37

GUILT-FREE PLEASURES

- Chilled pea velouté, light cream - 160kcal V* - 17
Protein 20% • Fat 30% • Carbs 50%
- Grilled chicken paillard, baby gem heart, light Caesar dressing - 274 kcal - 24
Protein 65% • Fat 27% • Carbs 8%
- Sea bream gravlax with lemon, chilli, coriander - 183 kcal - 24
Protein 49% • Fat 27% • Carbs 24%



À PARTAGER

- Tarama Royal, toast Melba - 17
- Ceufs de saumon sauvage, blinis, crème acidulée - 28
- Saumon Maison Prunier & blinis, crème aux herbes - 34
- Pata Negra Iberico de Bellota Maison Da Rosa - 35
- Timbale de caviar Oscietre Maison Prunier 30 g - 120
- Timbale de caviar Oscietre Maison Prunier 125 g - 450

THE LITTLE LAPÉROUSE

under 12 years

a drink + a main + a dessert - 18

Drink : grenadine, menthe, pêche ou jus de fruits

Main : Lapérouse croque-monsieur • fish & chips • crispy chicken & matchstick fries •
tomato rigatoni

Sweet : ice cream - vanilla, chocolate or strawberry

SIDES - 8

Old-fashioned rice • Matchstick fries • Mashed potatoes
Mesclun salad • Vegetables fresh from the garden (9)

CHEESES

- Truffled Brie de Meaux - 17
- 24-month Comté - 11
- Sainte-Maure-de-Touraine goat cheese - 12
- Served with mesclun salad and fig chutney

DESSERTS & PASTRIES

- The « Senator », intense chocolate - 17
- The « Lapérouse », white vanilla - 17
- Royal rum baba, whipped cream - 16
- Red berry plate, chantilly - 15
- « Des Augustins » vanilla crème brûlée, to share - 25

ICE CREAMS

- Sundae caramel • vanilla ice cream, salted caramel,
caramelised peanuts - 11
- Sorbets & Ice creams - 12
- Lapérouse vanilla ice cream - 13
- Frozen fruit shells of the moment • Fruttini - 18

WAFFLES

- Brussels waffle, sugar or chocolate spread - 9
- Salted caramel waffle, vanilla ice cream - 11
- Red berry waffle, vanilla chantilly - 13
- « Lapérouse » waffle, Chestnut-vanilla, ice cream - 12
- Savory waffle, crushed avocado & salmon roe - 19

