STARTERS

Tomato tartare - 15

Gratinéed onion soup - 16

Savoury waffle, crushed avocado & salmon roe - 21

Sea bream tartare with yuzu - 22

Buffalo mozzarella, heirloom tomatoes *V** - 23

Six large Burgundy snails in their shells, parsley butter - 24

Duck and foie gras pâté en croûte - 24

Homemade duck foie gras, Sauternes jelly - 29

SALADS & TOASTS

Avocado, feta and fresh herbs on grilled country bread *V** - 17

Maison Prunier smoked salmon on grilled country bread, herb cream - 25

Caesar salad, grilled chicken, parmesan shavings - 26

MAIN COURSES

Confit vegetable ratatouille *VG** - 21

Tomato and basil pasta, lightly spiced *V** - 22

The Lapérouse croque-monsieur - 24
Slow-cooked ham, Comté, Emmental, Abondance, mesclun salad

Fish-and-chips-style goujonnettes, tartare sauce, matchstick fries - 25

Lapérouse beef tartare, matchstick fries - 25
« Raw or Seared »

Lapérouse burger - 26
Charolais beef, Comté, confit onions, matchstick fries

Filet O Fish - 27 / Filet O caviar - 90
Crispy pollock, cheddar, tartare sauce, matchstick fries

Royal truffle croque *V** - 29
Comté, truffle cream, mesclun salad

Flank steak, pepper sauce, matchstick fries - 33

Sea bass fillet, sauce vierge, mesclun salad - 35

Chicken supreme, morel cream, mashed potatoes - 35

Truffle rigatoni *V** - 41

Beef fillet, pepper sauce, matchstick fries - 45

GUILT-FREE PLEASURES

Chestnut cappuccino, porcini mousse - 14
550 kcal • Protein 3% • Fat 84% • Carbs 13%

Grilled chicken paillard, baby gem heart, light Caesar dressing - 28
274 kcal • Protein 65% • Fat 27% • Carbs 8%

Net prices in euros, taxes and service included · Allergen list on request ·
V* vegetarian · VG* vegan

TO SHARE

Royal taramasalata, Melba toast - 17

Maison Prunier salmon & blinis, herb cream - 35

Maison Da Rosa Pata Negra Ibérico de Bellota - 37

Maison Prunier Oscietra caviar timbale, 30 g - 120

THE LITTLE LAPÉROUSE

For under-12s

a drink + a main + a dessert - 18

Drink: grenadine, mint, peach or fruit juice

Main: Lapérouse croque-monsieur • fish & chips •
crispy chicken nuggets & 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

24-month Comté - 12

Sainte-Maure-de-Touraine goat cheese - 13

Truffled Brie de Meaux - 23
Served with mesclun salad and fig chutney

DESSERTS & PASTRIES

Royal rum baba, whipped cream - 16

Profiterole, vanilla ice cream, chocolate sauce - 16

The « Senator », intense chocolate - 17

The « Lapérouse », white vanilla - 17

Red berry plate, chantilly - 19

« Des Augustins » vanilla crème brûlée, to share - 25

ICE CREAMS

Sorbets & Ice creams - 12

Lapérouse vanilla ice cream - 12

Caramel sundae - 13
Vanilla ice cream, salted caramel, caramelised peanuts

Frozen fruit shells of the moment • Fruttini - 18

WAFFLES

Liège waffle, sugar or chocolate spread - 11

Salted caramel waffle, vanilla ice cream - 12

The « Lapérouse » waffle, chestnut-vanilla, ice cream - 12

Red berry waffle, vanilla chantilly - 14

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