

TO WAIT FOR

Tonic squeeze, carrot, apple and orange juice	8,50
Boiled organic eggs scooped out, filled with mayonnaise and mushroom	9,00

TO SHARE 16,00

Salmon rillettes
Mashed eggplant and tomato
Philadelphia cream cheese
Black olive tapenade
Served with toast and bread sticks

Pizzetta, goat cheese, fresh tomato and rucola	20,00
Pizzetta flavoured with truffle	25,00

Homemade duck foie gras, cherry jam, brioche toast 25,00

Country ham Pata Negra Recebo	26,00
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APPETIZERS

Pumpkin creamy soup and chestnut mousseline	15,00
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Raw marinated sea bream tartare, lime and coriander	15,00
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King crab flesh and mashed avocado	15,00
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King prawns wrap served with a lightly spicy sauce	15,00
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Green asparagus, artichoke, poached egg and basil dressing	15,00
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Sauteed vegetable “ pot ” and herb vinaigrette	15,00
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Tepid Lentils, truffle dressing and crispy egg	15,00
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AS A SNACK OR AS A DISH

3 Organic eggs, fresh tomato, onion, basil, rucola and parmigiano	16,00
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Roasted fresh goat cheese, romaine lettuce, endive, parmigiano and country ham Pata Negra	18,00
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The real raw tartare steak of the Café de l'Alma (up side down pan fried possible) Served with green salad or French fries	20,00
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LIGHT, LIGHT, LIGHT !

Assortment of dim sum, shrimps , scallops , vegetable, mango chutney and perfumed rice	18,00
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Steamed chicken breast, lettuce heart, olive oil and lemon	20,00
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WINE GLASS CARAFE

RED	Saumur Champigny, Paul Filliatreau 2008	7,00	22,00
RED	Pessac-Léognan Lagrave Martillac 2007	8,50	30,00
RED	Haut Médoc, Moulin de la Lagune 2007	14,00	45,00
RED	Castel del Monte 2006 (Italie)	7,00	22,00
RED	Drostdy Hof 2010 (Afrique du Sud)	7,00	22,00

WHITE	Chablis Laroche 2009	8,50	30,00
WHITE	Côtes de Provence, Blanc de blanc, Dom Ott 2009	10,00	35,00
WHITE	Quinta da Espiga 2009 (Portugal)	7,00	22,00

ROSE	Côtes de Provence, Pétale de Rose 2010	8,50	30,00
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SPECIALTIES

Calf's liver, juice and mashed potatoes	30,00
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Grilled top of the loin, béarnaise or pepper sauce and French fries	34,00
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Steamed sea-bass, baby spinach salad with condiments' vinaigrette	35,00
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Full Dover sole "meunière"and mashed potatoes	48,00
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MAIN COURSES

Seared sea bream, gnocchi and coconut sauce	28,00
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Salmon red Label tournedos, grilled sesame, zucchini and tomato	28,00
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Steamed fresh cod, almonds, crispy saffron risotto	28,00
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Free range pork chop, chorizo cappuccino and “grenailles” potatoes	28,00
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Braised veal rib and carrots	28,00
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Free range chicken breast, macaroni “ gratin ” and foie gras juice	28,00
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PASTA

Penne, vegetable, basil oil	20,00
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Pasta risotto, white ham and crushed black truffle	24,00
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Seasonal salad	7,00	Green French beans	8,00
Homemade French fries	7,00	Lettuce with olive oil	8,00
Mashed potatoes	7,00	Sauteed spinach	10,00

CHEESE	Saint-Marcellin de la Mère Richard	9,00
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CLASSICALS

The famous Aoki' salted caramel pie	12,00
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Whipped cottage cheese 0% with fresh raspberries, slim!	13,00
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Black chocolate and raspberry "moelleux" cake, pistachio ice cream	14,00
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ICE CREAM & SHERBETS BERTHILLON 12,00

Coffee - Chocolate - Vanilla - Caramel - Coconut - Rum raisin	
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Passion fruit - Tangerine - Raspberry - Blackcurrant - Pear - Lemon	
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DESSERTS

Vanilla crème brûlée	12,00
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Lemon tart “meringue”	12,00
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“Belle Hélène”, poached pear, vanilla ice cream and warm chocolate sauce	12,00
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Big sponge cake orange flavour, whipped cream and rum	12,00
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Paris-Brest, puffed pastry and hazelnut whipped cream	12,00
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Vanilla express : ice cream and warm espresso	12,00
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To share, assortment of small pies and cream	13,00
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FRESH INFUSIONS HERBORISTERIE DU PALAIS ROYAL 6,00

Vervein - Linden - Mint - La Tisane du Pacha	
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KUSMI TEA 6,00

Detox - Earl Grey - Prince Wladimir - Bouquet de Fleurs - Traktir	
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