



# LA TABLE

## May 2026 Menu

### Starter

|   |       |
|---|-------|
| Roasted tomato, burrata, herb jus 🍃   | €13.0 |
| White asparagus, cucumber tartare with smoked salmon                                | €13.0 |
| Pan-seared foie gras with a hot-and-cold shallot duo, Nordic bread, Paris mushrooms | €14.0 |
| Starter of the day  | €13.0 |

### Main Courses

|  |       |
|--|-------|
| Penne arrabbiata 🍃                                     | €18.0 |
| Cod loin, eggplant, pomegranate sauce vierge           | €19.0 |
| Beef is back, Cantal cheese gratin, red wine reduction | €21.0 |
| Dish of the day  | €19.0 |

|                     |       |
|---------------------|-------|
| <u>Cheese Plate</u> | €6.50 |
|---------------------|-------|

### Desserts 🍃

|   |       |
|---|-------|
| Lemon and bergamot feuillantine           | €8.00 |
| Chocolate finger, raspberry, sesame cream | €9.00 |
| Crispy pistachio fondant                  | €9.00 |
| Dessert of the day                        | €9.00 |

|   |       |
|---|-------|
| <u>Lys Menu</u> Starter - Main Course - Dessert | €38.0 |
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|                        |       |
|------------------------|-------|
| <u>Children's Menu</u> | €12.0 |
|------------------------|-------|

|                                 |  |
|---------------------------------|--|
| Amuse-bouche                    |  |
| Minced beef steak, new potatoes |  |
| 2 scoops of ice cream           |  |

🍃 Vegetarian or vegetarian option available.

*The list of allergens is available upon request from our team.*

*As part of our anti-waste efforts, if you would like to take away what you haven't consumed, please feel free to ask your host (free service).*

