QUAI 108
Saint-Lazare · Paris

Menu of the Day 35 €

From noon to 2:30 pm

Starter & Main course of the day/ Coffee

Main course of the day/
Your choice of Dessert/ Coffee

Menu

Starters

	€
Mushroom ravioli/ rich broth/ black garlic/ wild herbs	18
Sea bream ceviche/ coconut & passion fruit/ pomelo/ kaffir lime/ marigold/ avocado	19 | 29*
Duck foie gras/ cocoa/ pear & shiso condiment/ brioche	26
Leeks/ carbonara/ Basque pork belly/ toasted hazelnuts	16
Perfect egg/ Hokkaido squash cream/ smoked eel/ pumpkin seeds/ chestnut	16

Main courses

	€
Gnocchi/ mushrooms/ Roscoff onions/ hazelnuts/ Comté cream/ smoked duck breast	25
Royale-style slow-cooked beef chuck/ foie gras/ mashed potatoes + **Black truffle** supplement (+ 15€)	35
Low-temperature veal rump/ parsnip/ late-season Treviso radicchio/ confit apple/ veal jus	33
Scallops/ cauliflower variations/ cima di rapa/ coral shellfish sauce/ trout roe	35
Bluefin tuna/ carrot/ BBQ pak choi/ orange, honey & ginger reduction/ preserved lemon	30
Smashed burger/ beef/ Cheddar/ pickled gherkin/ smoked BBQ sauce/ American mustard * + **Bacon** supplement (+ 3€)	26
Marinated Chicken Salad/ Chinese cabbage/ red cabbage/ pickles honey & sesame mayonnaise	22

Side order: French fries/ sweet potato fries/ mixed baby greens/ mashed potatoes 6

* Side order of your choice

Desserts

	€
Chocolate soufflé tart/ almond & hazelnut praline/ fleur de sel/ vanilla & tonka bean ice cream	13
Lemon curd/ chestnut honey/ pollen/ granola/ lemon-vanilla sorbet	12
Coffee tiramisu/ almond-coffee praline/ cocoa powder	11
Mont Blanc/ white chocolate ganache/ vanilla/ chestnut cream/ mandarin	13
Confit apples/ verbena/ crumble/ four-spice Isigny cream/ caramel	11

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