

STARTERS



Trout ceviche,
crunchy courgettes, jalapeño and green tomato gazpacho 29€

Sliced sea mullet and crab,
broad beans and snow peas,
watercress coulis with Baux de Provence oil 32€

Langoustine Pissaladière,
basil, anchovy puree and shellfish bavarois cream 35€

Finely sliced octopus, marinated in lime,
chickpeas and cumin cream
spiced condiment and fresh coriander 31€

Provence-style stuffed rabbit ballotine,
sweet and sour vegetables, smooth pearlescent jus 28€

Shortcrust parmesan tart with heirloom tomatoes,
basil emulsion and spiced tomato syrup 24€

FISHES



Semi-cooked swordfish with Indian pepper,
new potato fricassee and spring onions 35€

Michel Rostang's lobster* macaroni gratin 48€

Pan roasted sea bass with skin,
shakshouka, grilled summer vegetables, herb vinaigrette 42€

Grilled John Dory with braised fennel,
mashed potatoes, anise butter 105€
(To share between two people - depending on the catch of the day)

VEGETARIAN RECIPE



Girolle mushroom fricassée and violin courgettes with marjoram,
girolle mushroom cream sauce with almonds 29€

MEATS



Regional French roast leg of lamb,
served at your table from the carving trolley,
Michel Rostang's potato gratin dauphinois 40€

Free range roast chicken supreme,
aubergine puree with lemon confit, parmesan crisps, brown sauce diable 38€

Salers beef tartare, seasoned to your taste,
homemade chips and baby leaf salad 35€

Provence-style stuffed vegetables
with Nyons black olives,
melting veal stuffing with savory 40€

Casserole of beef tenderloin,
baked potatoes 'à la boulangère', girolle mushroom jus 46€

**homarus americanus*

SALAD & CHEESES



Baby leaf salad, dressed to your taste,
(Baux de Provence olive oil, sherry vinegar or balsamic vinegar) **13€**

Selection of local matured cheeses 18€

DESSERTS



Rum baba,
citrus-infused rum, vanilla whipped cream **18€**

Warm soufflé with Provence lemon,
wild thyme ice cream **18€**
(to be ordered at the start of your meal)

Seasonal fruits fried at the table,
Creamy vanilla, basil sorbet and almond sacristain pastry **18€**

Melba-style peaches 18€

Fruit pavlova with a zing of hibiscus 18€

Guanaja chocolate biscuit,
praliné, mousse and glaze, Piemont hazelnut crèmeux **18€**

Tea or Coffee 'gourmand', served with petit fours 18€



COFFEES & TEAS



COFFEES FINCA EL PLATANILLO 6€

Décaféinéated **6€**

TEA & HERBALS TEA 10,50€

THE **PLM** MENU 65€
PARIS LYON MEDITERRANEAN



Provençale-style stuffed rabbit ballotine,
sweet and sour vegetables, smooth pearlescent jus

OR

Finely sliced octopus, marinated in lime,
chickpeas and cumin cream, spiced condiment and fresh coriander



Semi-cooked swordfish with Indian pepper,
new potato fricassee and spring onions

OR

Free range roast chicken supreme, aubergine puree
with lemon confit, parmesan crisps, brown sauce diable



Selection of local matured cheeses

OR

Rum baba,
citrus-infused rum, vanilla whipped cream

OR

Dessert of the day

Drinks not included

THE **TRAVELLER'S** MENU 49€



Regional French roast leg of lamb, served at your table from the carving trolley,
Michel Rostang's potato gratin dauphinois



Lemon yuzu tart with meringue

Served in 45 minutes

*Menu offered to 12 people maximum

Drinks not included

THE **CHILDREN'S** MENU 25€



Choice of dish from our menu from the following selection :

Swordfish **OR** Sea bass

OR beef steak tartare **OR** Roast lamb
served in portion size suitable for children



Guanaja chocolate tartlet

OR

Ice cream or sorbet selection



Fruit juice (20cl, made from concentrate) **OR** Soft drink (25cl) **OR** Mineral water (50cl)

Up to 10 years old



TRAIN BLEU MENU 110€



Girolle mushroom fricassée and violin courgettes with marjoram,
girolle mushroom cream sauce with almonds



Sliced sea mullet and crab, broad beans and snow peas,
watercress coulis with Baux de Provence oil

Pan roasted sea bass with skin, shakshouka,
grilled summer vegetables, herb vinaigrette



Lime basil sorbet finished with gin



Casserole of beef tenderloin,
baked potatoes "à la boulangère", girolle mushroom jus

Selection of local matured cheeses



Melba-style peaches

Drinks not included

Served for the whole table,
lunch service until 2pm and dinner service until 10pm

FOOD & WINE PAIRING 25€



Price per person – Served with the Train Bleu menu only

Let yourself be tempted by our 3 glasses of wines selection (15cl)

White Chablis AOC Château de Fleys

White Saint-Joseph AOC Louis Cheze Ro Réé

Red Graves AOC Château Haut Selve



Les informations consommateur suite au décret n°2002-1465, concernant la traçabilité des viandes, sont disponibles à l'accueil du restaurant.

SSP Paris SAS – RCS Paris 534 704 770 – Capital de 208 814€ – Siège : Equalia, 5 rue Charles de Gaulle, 94140 Alfortville – France

Net prices – Including service of 15% of the price exclusive of tax – **June 2022.**

Rejoignez-nous sur  et 