

STARTERS



Cold 'Bellevue' style Scottish Salmon,
seeds and grains, spring vegetables and lovage 28€

Finely sliced seabass and crab émincé,
baby broad beans,
watercress coulis made with Baux de Provence oil 32€

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

Green asparagus from Provence, served warm,
herb vinaigrette, Nyons olives and lemon confit 29€

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

Morel mushroom fricassee with vin jaune,
petits pois and sweet onion cream 24€

FISHES



Provence-style squid fricassee,
artichokes, green garlic and new potatoes 42€

Michel Rostang's lobster* macaroni gratin 48€

Cod fillet confit cooked in Baux de Provence oil,
spring vegetables with petits pois butter, a hint of lemon 35€

Monkfish tail grenobloise with caper and lemon butter,
potato purée 98€
(To share between two people - depending on the catch of the day)

VEGETARIAN RECIPE



Vegetable minestrone, Romans ravioli,
basil emulsion 29€

MEATS



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

Roasted supreme of free-range chicken,
white asparagus, morel mushrooms and petits pois cooked in vin jaune 42€

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

Lamb Navarin stew with spring vegetables,
cooked in a casserole 39€

Normandy beef sirloin steak,
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 Provence lemon soufflé,
wild thyme ice cream **18€**

Crepes Suzette flambéed with Grand Marnier 18€

Strawberry Melba 18€

Rhubarb compote and blueberries,
creamy cheesecake, biscuit crumble **18€**

Chocolate hazelnut mousse cake 18€

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



COFFEES & TEAS



COFFEES FINCA EL PLATANILLO 6€

Décaféinéated **6€**

TEA & HERBALS TEA 10,50€

Min green tea, Darjeeling, Earl Gray, Sencha, Verbena, Chamomile

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



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

OR

Green asparagus from Provence
herb vinaigrette, Nyons olives and lemon confit



Cod fillet confit in Baux de Provence oil,
spring vegetables with petits pois butter, a hint of lemon

OR

Lamb Navarin stew with spring vegetables, cooked in a casserole



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



Opéra, coffee ganache, Joconde biscuit

Served in 45 minutes during lunch service only

*Menu offered to 12 people maximum

Drinks not included

THE **CHILDREN'S** MENU 25€



Choice of dish from our menu from the following selection :

Cod **OR** Monkfish

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



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€



Morel mushroom fricassee with vin jaune,
petits pois and sweet onion cream



Seabass and crab émincé, tender broad beans and snow peas,
watercress coulis made with Baux de Provence oil

Provence style monkfish fillet,
artichokes, green garlic and new potatoes



Lime basil sorbet finished with gin



Normandy beef sirloin steak,
baked potatoes 'à la boulangère', girolle mushroom jus

Selection of local matured cheeses



Rhubarb compote and blueberries,
creamy cheesecake, biscuit crumble

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

Red Lalande de Pomerol AOC Château la Croix Chaigneau

Red Saint-Joseph AOC Louis Cheze Ro Réé



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 – **April 2022.**

Rejoignez-nous sur  et 