

Le panier Lou Lou

Pain Lilas with figs
90

Wheat tartine
90

French baguette
90

Matcha Brioche
100

Croissant
300

RAW BAR

Oyster	600
Sea urchin	500
<small>nouveau</small> Sea urchin with persimmon and truffle	650
<small>nouveau</small> Sea bass crudo with tomatoes	1100
Salmon, tuna, scallop and shrimp crudo	2300

* Please check with the server for availability of seafood productst

HORS D'OEUVRE

Provençal Escargots	950
Burgundy escargots with dried tomatoes and parmesan	850
Truffle camembert with brioche	1390
Foie gras escalope with seasonal fruits	2300
Grilled artichokes with parmesan	1500
Tomato pie with eggplant	950
Coquilles Saint-Jacques with mushroom Velute	1690
<small>nouveau</small> Potato gratin with cel tartare and foie gras	950
Baked bone marrow with baguette	890
Baked bone marrow with oysters	1700

ENTRÉES

Sicile Olives	450
Assorted cheeses	1350
Tuna tartare	1400
<small>nouveau</small> Smoked Beef Tartare on Bone Marrow	1300
<small>nouveau</small> Tartare with chavroux espuma and black pepper	1300
Burrata with strawberries and tomatoes	990
<small>nouveau</small> Artichoke Guacamole	950
<small>nouveau</small> Pickled pepper with Tonnato sauce	750
Ribeye Carpaccio	1200
Foie Gras and Rabbit Liver Pate with Brioche	850
Octopus carpaccio with bottarga	1450

nouveau - new dishes from brand chef Enver Dzhemilov

Please notify us in advance if you suffer from food intolerance or allergies

SALADES

Warm seafood salad	1700
Salad with king crab	2100
Salad with magre duck and seasonal fruits	1250
Stracciatella with seasonal berries	800
Salad with fresh vegetables, olives and stracciatella	700
<i>nouveau</i> Warm salad with baked vegetables and camembert	1200

SOUPES

Soupe d'automne with pumpkin and stracciatella	690
Onion soup	990
<i>nouveau</i> Elysian soup	990
Traditional French fish and seafood soup	1200

Accompagnements

Chavroux potatoes	550
Fries with truffle and parmesan	650
Potato gratin with truffle sour cream	650
Sweet tomatoes	550
Sweet potato fries	650

PLAT PRINCIPAL

Bœuf bourguignon <i>Stewed beef with vegetables in red wine with mashed potatoes</i>	1750
Burger Rossini with truffle	1650
Gnocchi with Sicilian shrimp and stracciatella	1300
Octopus with potatoes and romesco sauce	2350
Confit duck with chavroux potatoes	1600
<i>nouveau</i> Cassoulet with quail, foie gras and baked apples	1650
<i>nouveau</i> Schnitzel with truffle, strachatella and aligo potatoes	1650
<i>nouveau</i> Beef tongue with baked potatoes and leeks	1650
<i>nouveau</i> Bœuf Wellington	2700
<i>nouveau</i> Sauté au crabe	2300
<i>nouveau</i> Gratin de pâtes with black truffle	1600
<i>nouveau</i> Salmon fillet with Brussels sprouts	1700
Tagliolini with black truffle	1500
Spaghetti aux fruits de mer	1600
Champagne risotto with langoustines	1100
Ribay a la parisienne 100g	1390
Rossini Coquilles	2400
Sea bass en provence	2150
Rossini steak with foie gras	2750

Le Dessert

Les Galeries Lafayette

assorted French desserts

2000

La femme fatale

Pavlova with seasonal fruits

850

Tiramisu

1100

nouveau

Chocolate fondue with rum and banana ice cream

1200

Tarte Tatin with quince and chantilly cream

750

Caramel crème brûlée

650

Dessert pour le Parisien

Candy truffle, camembert, honey

150

nouveau

Macaron géant au chocolat

750

COLD COFFEE

La France libre

Ice latte

250 ml 550

Le fleur verte

Matcha tonic

250 ml 500

L'été à Paris

Espresso tonic

250 ml 550

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COFFEE

Espresso 40 ml	250
Filter 250 ml	300
Americano 180 ml	250
Cappuccino 200 ml	300
Flat White 200 ml	300
Latte macchiato 300 ml	300
Raf 300 ml	400
Cocoa 300 ml	400
Matcha Latte 300 ml	450

Special

Raf Provencal herbs 200 ml	400
Blue de Chanel 600 ml	600
Raf au chocolat 350 ml Signature Raf	600
Au bord de la Seine 200 ml Sandalwood Filter	500
Promenade du soir 600 ml Apple tea with ginger	650

TEA

Green tea 600 ml	600
Oolong Te Guan Yin 600 ml	600
Creamy Oolong 600 ml	550
Jasmine 600 ml	600
Oolong with passion fruit 600 ml	600
Honey Orchid Oolong 600 ml	850
Black tea 600 ml	650
Black with bergamot 600 ml	650

HERBAL TEA

Japanese lime tree 600 ml	800
Buckwheat 600 ml	550
Mountain herbs 600 ml	550
Tibetan chamomile 600 ml	550

LEMONADES

Grapefruit, strawberry, basil	550
Orange, caramel, tonka beans	550

En Bouteille

J.Gasco Dry Bitter 200 ml	600
J.Gasco Ginger Ale 200 ml	600

BEVERAGES

Juice	300
Velleminfroy 500/1000 ml France	1400/1800
Lou Lou water	550
Tassai 750 ml	850
Water KM20 H2O 750 ml designed specially for Alba Group in collaboration with ASKERI GALLERY	750
Cola / Cola zero	300

FRESH

Orange + Carrot + Cinnamon	450
Apple	500
Grapefruit/Orange	600
Pumpkin + Passion Fruit + Orange	600
Apple + Celery + Arugula	600

COCKTAILS

Perfect Oud	950
Finland northern berries, peach, tonka beans, bitter	
Nude Lichee	950
Bombay Sapphire, lychee cordial, rose, menthol	
La vie en rose	950
Beluga Botanicals Pear and Lime, Martini Bianco, riesling, grapefruit, basil, lime	
Le Moulin Rouge	950
Oakheart Original, Martini Fiero, sherry fino, cherry, cocoa, lychee, lime	
L'Amouage de l'Or	950
Raspberry gin, Martini Fiero, amaro, violet, apple	
L'Âge de passion	950
Gin, sherry fino, coffee, vanilla, lime, passion fruit mousse	
La Lettre de Orens	950
Beluga Botanicals Rose and Lime, sherry fino, riesling, peach	
L'Atelier Couture	950
Whiskey, porto, Martini Rubino, macadamia, tonka beans, lime	
Minuit à Paris	950
Bombay Sapphire Black Currant, Martini Rubino, Martini Riserva Bitter	

MOCKTAILS

Tour de Eiffel	800
Non-alco aperitif, passion fruit, lychee, non-alco sparkling wine, passion fruit mousse	
Belle Époque	800
Non-alco gin, peach, sagan-dailya, non-alco riesling	

GRAPPA

Beppi Tosolini Vite D'Oro Classica	900
Marolo Grappa di Vermentino	1350



APERITIF AND DIGESTIF ^{50 ml}

Beluga Botanical Pear and linden	600
Beluga Botanical Rose and lime	600
Martini Riserva Bitter	600
Branca Menta	600
Fernet Branca	600
Amaro Montenegro	600
Limoncello di Capri Molinari	600

VERMOUTHS

Martini Fiero ^{75 ml}	650
Martini Bianco ^{75 ml}	650
Martini Riserva Rubino ^{75 ml}	750

SPARKLING

Martini Prosecco DOC ^{187 ml}	1500
Martini Asti DOCG ^{750 ml}	4800

FORTIFIED WINE ^{50 ml}

Barbadillo Fino	600
Barbadillo Pedro Ximenez	750
Kopke Tawny Porto 10 Years Old	900

BEER AND CIDER

Abbe Blonde	500
Abbe Brune	500
Stella Artois Non alcoholic	550

GIN

	50 ml
Bombay Sapphire	750
Bombay Bramble	800
Malfy Rosa	750
Malfy Arancia	750
Normindia	1200
Hendrick's	1900

TEQUILA

	50 ml
Jose Cuervo 1800 Blanco	700
Jose Cuervo 1800 Anejo	900
Jose Cuervo 1800 Cristalino Anejo	1800
Patron Silver	900
Koch El Mezcal	1150

COGNAC ET BRANDY

	50 ml
Pisco Barsol	650
Camus VS	1100
Camus VSOP	1500
Rouillet VSOP	1100
Rouillet XO	2000
Hine Rare VSOP Fine Champagne	1600

RUM

	50 ml
Beach House White Spiced & Fruity	650
Plantation Three Stars	800
Plantation Original Dark	800
Plantation Pineapple	1300
Botucal Diplomatico Reserva Exclusiva	1000
Zacapa 23	2100

VODKA

Beluga Noble	550
Beluga Transatlantic	700
Beluga Gold Line	950
Grey Goose	900

Whisky

IRISH

	50 ml
Bushmills Black Bush	750
Tullamore Dew	900

BLENDED

Dewar's 8 Years Old Portuguese Smooth	600
Dewar's 8 Years Old Japanese Smooth	600
Grant's Triple Wood	750
Monkey Shoulder	1700

FRANCE

Cortoisie Single Malt	1100
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SINGLE MALT

Auchentoshan "American Oak"	1200
Glenlivet 3 tomintoul	1400
Glen Scotia Double Cask	1500
Glenfiddich 12 Years Old	2200
Balvenie Caribbean Cask 14 Years Old	5000

AMERICAN

Jack Daniel's	750
Woodford Reserve	1100