

# 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
Sea bass crudo with tomatoes	1100
Salmon, tuna, scallop and shrimp crudo	2450

\* Please check with the server  
for availability of seafood products

## HORS D'OEUVRE

Provencal Escargots	1100
Burgundy escargots with dried tomatoes and parmesan	950
Truffle camembert with brioche	1390
Foie gras escalope with seasonal fruits	2300
Grilled artichokes with parmesan	1500
Coquilles Saint-Jacques with mushroom Velute	1900
<small>nouveau</small> Onion tarte tatin with foie gras	1600
Potato gratin with cèl tartare and foie gras	950
Baked bone marrow with baguette	990
Baked bone marrow with oysters	1800

## ENTRÉES

Sicile Olives	450
Assorted cheeses	1450
Tuna tartare	1450
Smoked Beef Tartare on Bone Marrow	1300
Tartare with chavroux espuma and black pepper	1300
<small>nouveau</small> Broccoli carpaccio with caviar and anchovy sauce	950
<small>nouveau</small> Artichokes with Parma ham and truffle honey	1100
Burrata with strawberries and tomatoes	1150
Artichoke Guacamole	950
Ribeye Carpaccio	1200
<small>nouveau</small> Asparagus with citronette sauce	1100
Foie Gras and Rabbit Liver Pate with Brioche	950

nouveau - new dishes from brand chef Mikhail Shevyakov

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

## SALADES

Warm seafood salad	1700
Salad with king crab	2200
Salad with magre duck and seasonal fruits	1300
Stracciatella with seasonal fruits	800
<i>nouveau</i> Salad with melon, blackberries and parma	1200
Salad with fresh vegetables, olives and stracciatella	850
Warm salad with baked vegetables and camembert	1200

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## SOUPES

Soupe d'automne with pumpkin and stracciatella	690
Onion soup	990
Traditional French fish and seafood soup	1200
Gazpacho with baked peppers and anchovies	850
Gazpacho with crab	1200
Green gazpacho with crab	1200

## *Accompagnements*

Chavroux potatoes	550
Fries with truffle and parmesan	690
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>	1790
Burger Rossini with truffle	1650
Gnocchi with Sicilian shrimp and stracciatella	1390
Octopus with potatoes and romesco sauce	2400
Confit duck with chavroux potatoes	1650
Cassoulet with quail, foie gras and baked apples	1650
Schnitzel with truffle, strachatella and aligo potatoes	1750
Beef tongue with baked potatoes and leeks	1650
Crab with baked tomato sauce and baguette	2700
<i>nouveau</i> Trout with seasonal greens and seasonal mushrooms	1600
Tagliolini with black truffle	1550
Spaghetti aux fruits de mer	1690
Champagne risotto with langoustines	1100
Ribay a la parisienne 100g	1390
Rossini Coquilles	2700
Sea bass en provence	2150
Rossini steak with foie gras	2790

# Le Dessert

## Les Galeries Lafayette

assorted French desserts

2000

nouveau

### La femme fatale

Pavlova with seasonal fruits

950

nouveau

### Chocolate Shu

Shu bun, chocolate craquelin,  
cream milk chocolate, stewed cherries

850

nouveau

### Blancmanger

850

### Caramel crème brûlée

650

### Tiramisu

1100

### Chocolate fondue with rum and banana ice cream

1200

### Dessert pour le Parisien

Candy truffle, camembert, honey

150

## COFFEE

Espresso 40 ml	300
Filter 250 ml	300
Americano 180 ml	300
Cappuccino 200 ml	350
Flat White 200 ml	350
Latte macchiato 300 ml	350
Raf 300 ml	400
Cocoa 300 ml	400
Matcha Latte 300 ml	450

## Special

Raf Provençal herbs 200 ml	400
Blue de Chanel 600 ml	600
Raf au chocolat 350 ml Signature Raf	600
Promenade du soir 600 ml Apple tea with ginger	650
La France libre 250 ml Ice latte	550
Le fleur verte 250 ml Matcha tonic	500
L'été à Paris 250 ml Espresso tonic	550

## 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
Water San Benedetto 750 ml	1000
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 <sup>50 ml</sup>

Beluga Botanical Груша и лимон	600
Beluga Botanical Роза и лайм	600
Martini Riserva Bitter	600
Branca Menta	600
Fernet Branca	600
Amaro Montenegro	600
Limoncello di Capri Molinari	600

## VERMOUTHS

Martini Fiero <sup>75 ml</sup>	650
Martini Bianco <sup>75 ml</sup>	650
Martini Riserva Rubino <sup>75 ml</sup>	750

## SPARKLING

Martini Prosecco DOC <sup>187 ml</sup>	1500
Martini Asti DOCG <sup>750 ml</sup>	5000

## FORTIFIED WINE <sup>50 ml</sup>

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
Normindia	1200
Hendricks	1900

## TEQUILA

50 ml

Jose Cuervo 1800 Blanco	700
Jose Cuervo 1800 Anejo	900
Jose Cuervo 1800 Cristalino Anejo	1800
Patron	900

## COGNAC ET BRANDY

50 ml

Camus VS	1100
Camus VSOP	1500
Rouillet VSOP	1100
Rouillet XO	2000
Hine Rare VSOP Fine Champagne	1800

## RUM

50 ml

Plantation Three Stars	800
Plantation Original Dark	800
Plantation Pineapple	1300
Botucal Diplomatico Reserva Exclusiva	1000
Zacapa 23	2100

## VODKA

Beluga Noble	600
Beluga Transatlantic	750
Beluga Gold Line	1200
Grey Goose	900

*Whisky*

## IRISH

50 ml

Bushmills Black Bush	750
Tullamore Dew	900

## BLENDED

Dewar's 8 Years Old	600
Grants	750
Monkey Shoulder	1700

## FRANCE

Bellevoe Finition Grain Fin	1400
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## SINGLE MALT

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

## AMERICAN

Jack Daniel's	750
Woodford Reserve	1400