

La Closerie des Lilas

PARIS

Oysters and Seafood

- Brittany open sea oyster n°3 (6) 19.20 €
- Brittany open sea oyster n°1 (6) 21.60 €
- Gillardeau oyster special n°3 (6) 27.90 €
- Gillardeau oyster Papillon (6) 23.40 €
- Claire oyster n°2 (6) 22.20 €
- Claire oyster n°4 (6) 17.40 €
- Oyster Belon n°0 (6) 35.00 €
- Oyster selection (6) 29.10 €
- Dublin Bay prawns 38.00 €
- Prawns (NOSSI-BE) 19.80 €
- Shrimps 9.80 €
- Whelks 11.70 €
- Sea Urchin 7.40 €

Starters

- Bass carpaccio, Indian cress juice 29 €
- Imperial Caviar of Sologne (30 grs), steamed potatoes, cream 95 €
- Green asparagus, glazed morel mushrooms, wild garlic condiment 28 €
- Duck foie gras flavoured with rum, sweet spicy pineapple, Brioche 33 €
- Marinated Wagyu beef with ponzu and wasabi, Chinese grapefruit 30 €
- Iberico ham "Juan Pedro Domecq" 34 €
- Raw and cooked vegetables, Romesco tomato, summer truffle 26 €

Fish

- Pikes quenelles in « Closerie des Lilas » style 28 €
- Roasted fillet of John Dory with sweet spices, cockles and Indian cress ragout, green asparagus 48 €
- Steamed turbot, olive oil sauce and capers, wild asparagus 50 €
- Roasted monkfish, saffron juice, cold vegetables assortment 42 €
- Roasted back of cod with duck breast fillet, juice flavoured with paprika, ragout of garden peas and crystallized lemon 38 €

Meat

- Pan-fried fillet of beef in « Hemingway » style 48 €
- Panfried veal sweetbreads, botargo cream, green asparagus 52 €
- Medallions of lamb, sweet pepper piquillos juice, wild asparagus and olives 46
- Roasted half pigeon flavoured with hay, juniper berries sauce, small wild mushrooms 38 €
- Slow cooked veal fillet in Orloff style, Beaufort cream sauce, mashed potatoes with hazelnuts 46 €
- Selection of seasonal fully-matured cheeses 15.50 €

Coffee & delicacies 4.50 €

Menu made by Johann Staskiewicz

All taxes included