

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

- Thin slices of Gravelax lobster, chanterelle mushrooms, potatoes and coriander 48 €
- Raw and cooked vegetables, tuberous chervil purée, Carpaccio Di Tartuffo 26 €
- Sweet spicy marinated salmon, honey mustard and basil, caviar flavours 26 €
- Imperial Caviar of Sologne (50 grs) 160 €
- Duck foie gras, Brioche, stewed blackcurrant 33 €
- Iberico ham "Juan Pedro Domecq" 34 €
- Stewed game with truffle and duck foie gras 26 €

Fish

- Pikes quenelles in « Closerie des Lilas » style 28 €
- Poached John Dory, aromatic stock flavoured with saffron, potatoes and succrine lettuce 48 €
- Steamed fillet of turbot, fishes broth with Savagnin Jura wine, salsify and shiitake mushrooms fricassee 48 €
- Pan-fried scallops, crusty chestnut slice, Jerusalem artichoke and butternut squash 44 €
- Roasted cod fillet smoked papikra, piperade juice, sweet pepper and white onion 38 €

Meat

- Pan-fried fillet of beef in « Hemingway » style 48 €
- Roasted young grey partridge, salmis sauce, seasonal fruits and vegetables 49 €
- Roasted rack and saddle of Occitania lamb with summer savory, spicy oriental juice, celery and Swedish turnips 46 €
- Medalion of wild boar in Rossini style, currants and roasted quince 46 €
- Lightly pan-fried sweetbread, Blue cheese cream cream, Conchiglioni pasta 50 €
- Selection of seasonal fully-matured cheeses 15.50 €
- Coffee & delicacies 4.50 €

Menu made by Johann Staskiewicz

All taxes included