

« Les Grands Classiques »

Fresh truffle organic omelette 28
Organic Scottish smoked salmon from Moulin du Couvent 28
Chicken Cesar salad 23
Truffle tarama with « Poilane » toasts 16
Home made truffle Pizzeta 28
Smoked salmon organic omelette 24

Oysters

6 Creuses de Bretagne N°3 22	Pink shrimps Label Rouge (6) 12
6 Fines de Claire N°3 18	Steamed Langoustines (6) 23
6 Spéciales Gillardeau N°2 29	Whelks (portion) 12
6 Spéciales Gillardeau N°5 « Papillon » 23	Meadows (6) 22
6 Belon N°0 30	Clams (6) 18

Le Plateau de l'Ecailler 55

3 Oysters Creuses de Bretagne N°3	Whelks
6 Oysters Fines de Claire N°3	3 Clams
3 Shrimps	2 Langoustines
	Grey Shrimps

Le Grand Plateau 119

Oysters 9 Creuses de Bretagne N°3	Whelks
Oysters 9 Fines de Claire N°3	6 Palourdes
6 Shrimps	Grey shrimps
6 Langoustines	Crab

Starters

Fresh Carot juice 13
Scallop carpaccio, truffle oil 18
French Burgundy snails (6) 22
Chicken spring rolls with lemongrass 18
Lettuce and parmesan cheese 14
Pumpkin soup, goat curd and Burgundy
hazelnuts 23
Avocado vinaigrette 15

Meats

Breaded Veal Cutlet 29
Free range poultry roasted in juice
1 pers. 36, 2 pers. 72
Seasoned beef tartar (or 1 minute snacked) 26
Cheeseburger « Chez Francis », organic beef 26
Beef filet, pepper or béarnaise sauce 48
Chopped marinated Tiger beef 35

Pasta

Scallop risotto with mushrooms 32
Truffle, ham and Comté cheese pasta 33
Vegetable Phad Thaï 22 / Schrimps Phad
Thaï 26

Cheese :

Saint Marcelin de la Mère Richard 14

Desserts

Fresh fruits salad 14
Vanilla Crème Brûlée 10
Chocolat lava cake, fudge 13
French toast « Chez Francis » 15
Paris Brest 15
Babacap, rum at discretion, light cream 16
Poached pear, vanilla ice cream 14

Roasted goat cheese, mesclun and nuts 16
Burrata cheese from Puglia :
with arugula salad 16, with fresh truffle 25
Sea bream tartar and coriander 20
Duck foie gras with «Poilane» toasts 25
Organic poached eggs in a red wine sauce 22
Artichok Carpaccio, olive oil
and shavings of parmesan cheese 18

Pisces

Miso and Yuzu Cod fish 28
Steamed Salmon « label rouge », olive oil 26
Sole fish, meuniere 64
Shrimps with thaï dressing basilic 32
Snaked Scallops with soft butternut squash 30

Sides 6

Aromatic rice / Mashed potatoes / French
fries /
Mesclun / Green beans

Disch of the day 24
Monday to Friday

Ice cream & Sorbets

Chocolate / Coffee / Vanilla / strawberry /
Raspberries / Mango / Salted butter caramel
2 scoops 9
Coffee ou chocolate « Liégeois » 15
Banana Split 13
Pear « Belle-Hélène » 14