

## SUGGESTIONS OF THE DAY

2 courses - 29 € ou 3 courses - 38 €

✓ **Violet figs with goat cheese,  
young salad of the day**

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**Duck filet Red Label of Challans,  
mashed potatoes with thyme and lemon, fried mushrooms**

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**Coffee and mini-pastries**

## LULLI'S BAR CLASSICS

✓ ✕ <b>Parisian onion soup</b>	€ 19
✕ <b>Fresh seasonal vegetable soup</b>	18
✓ ✕ <b>Lettuce with seasonal vegetables Caesar salad</b>	20 22 / 25
Chicken with tarragon sauce or Teriaki prawns	
<b>Croque-Monsieur or Croque-Madame</b>	22 / 24
Ham or smoked salmon with mimolette	
<b>Club sandwich</b>	22 / 24 / 26
Vegetarian / Chicken with bacon / Salmon and cucumber	
✕ <b>Assortment of Iberian cold cuts</b>	26
<b>Imperial Caviar 30gr and condiments, organic blinis</b>	105
<b>Burger of the day</b>	33
<b>Rigatoni al Pomodoro (organic) / Carbonara</b>	24
✓ <b>Summer truffle risotto</b>	32

*We would like to inform our customers that certain foods contain products which can cause allergies or intolerances, in accordance with Regulation (EU) No 1169/2011, a complete list is available on request.*

✓ Vegetarian ✕ Gluten free  
Meat country of origin : France and Europe

## LULLI BAR MENU

### Starters

✓ ✕ <b>Vegetables spring roll style</b>	€ 17
Tangy juice, Kascha seeds	
<b>Breaded sea bass with sesame seeds</b>	25
Avocado and wasabi	
<b>Duck foie gras</b>	23
Organic granny smith apple	
<b>Norwegian smoked salmon</b>	19
Light lime cream, organic blinis	

### Main courses

✕ <b>Saint-Pierre filet</b>	33
Fried eggplants and smoked caviar	
<b>Cod filet,</b>	29
Risotto style cauliflower with algae, Sarasin crisps	
<b>Candied meager</b>	34
Leek and hollandaise sauce	
<b>Roasted lamb filet</b>	28
Vegetables and organic houmous	
<b>Roasted beef tenderloin</b>	37
Bearnaise sauce, mashed potatoes and seasonal vegetables	
✕ <b>Healthy chicken,</b>	26
Pineapple and cream cheese with cumin and curcuma, fried tofu	

### Cheeses and Desserts

<b>Assortment of French regional cheeses</b>	13
<b>Paris-Brest</b> with praline cream	12
<b>Raspberry Pavlova,</b> delicate meringue	12
<b>Opera,</b> coffee and chocolate	12
<b>Seasonal fruit assortment in a Beaume-de-Venise syrup</b>	12
<b>Coffee and mini-pastries</b>	12

*Our dessert menu is created together with Casse-Noisette*



VAT and service included  
Meat country of origin : France and Europe