

SUGGESTIONS OF THE DAY

2 courses - 29 € or 3 courses - 38 €

Burata with gomasio, cucumber jelly, tomato and riquette

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Roasted poultry of Vendée, potato gratin and sautéed mushrooms

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Shortbread with salted butter caramel, tanariva ganache

LULLI'S BAR CLASSICS

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✓ Lettuce with seasonal vegetables	20
Chicken Caesar salad	22
Prawns Caesar salad, Teriyaki sauce	25
✓ Fresh seasonal vegetable soup	18
Parisian onion soup	19
Burger of the day This burger is made by the Chef and depending of the seasons	33
✓ Rigatoni al Pomodoro	24
Assortment of Dim Sum (by 6) Basmati rice perfumed with Saté	29
The only one Club sandwich Chicken and bacon	24
Croque-Monsieur or Croque-Madame Ham and cheese	22 / 24

La Cuisine c'est avant tout l'envie de faire plaisir en se faisant plaisir !

Above all, cooking is the desire to please and in the same time to have fun!

✓ Vegetarian

Jean-Baptiste Orioux

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.

LULLI'S MENU

STARTERS

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Semi-cooked duck foie gras Pineapple and exotic fruits chutney, melba toast	24
Scottish salmon "Label Rouge" tartare Dubarry soup, seaweed and sesame mix, ginger seasoning	22
✓ Artichoke heart carpaccio White cabbage, truffle seasoning	26
Seasonal chestnut soup Crispy bacon, Piedmont hazelnut	19

MAIN COURSES

John Dory fish « Saint Pierre en meunière » New Zealand spinach, butternut like a risotto	36
Truffle sea scallop Mashed celery, veal juice	32
Truffle Rigatoni Parmesan cream, seasonal truffle « Tuber melanosporum »	32
Poke Bowl with marinated tuna fish Mango, soya, avocado, quinoa, white cabbage, seaweed and sesame seeds mix	26
Beef filet « au sautoir » « Macaire » potatoes, roquefort sauce	36
Braised veal chop Mushrooms Zita pasta « gratin »	38

CHEESES AND DESSERTS

✓ Assortment of French regional cheeses	13
✓ Lulli's Viennese coffee (The dessert inspired by the famous hot drink)	13
✓ Poached pear perfumed with red wine, gingerbread biscuit ice cream	12
✓ Exotic sphere	13
✓ Seasonal fruits assortment in a Beaumes-de-Venise syrup	12
✓ Coffee / Tea and mini pastries	12

*Meat country of origin: France and Europe
Net prices and service included*