

SUGGESTIONS OF THE DAY

2 courses - 29 € or 3 courses - 38 €

Organic poached egg, broccoli muslin, hazelnut emulsion

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Guinea fowl, potatoes, scents of undergrowth

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Sweetness of agrum, star anise, shortbread and Corsican clementines in supremes

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!

Jean-Baptiste Orioux


 Vegetarian

LULLI'S MENU

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.

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*