

## SUGGESTIONS OF THE DAY

2 courses - 29 € or 3 courses - 38 €

**Organic crispy egg, spinach, Comté cream**

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**Seabream “à la plancha”, olives, confit fennel, virgin sauce**

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**Tanariva chocolate sphere, shortbread**

## 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      |
| Scottish smoked salmon smørrebrød<br>Quail egg, avocado, pomegranate seeds, beetroot shoots, lemon | 21      |
| Burger of the day<br>This burger is made by the Chef and depending of the seasons                  | 33      |
| ✓ Rigatoni al Pomodoro   | 24      |
| Assortment of Dim Sum (by 6)<br>Basmati rice perfumed with Saté                                    | 29      |
| The only one Club sandwich<br>Chicken and bacon  | 24      |
| Croque-Monsieur or Croque-Madame “Organic fried egg”<br>Ham and AOP Comté cheese                   | 22 / 24 |
| Oscietre Impérial Green Caviar 100% natural 30gr,<br>Condiments and blinis                         | 105     |

*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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|   |    |
|---|----|
| ✓ White asparagus<br>Organic egg, Champagne sauce     | 22 |
| Ventresca tuna<br>Smashed avocado, crunchy vegetables | 24 |
| Lobster raviole<br>Emulsion of the sea                | 26 |
| ✓ Seasonal artichoke soup<br>IGP Piedmont hazelnut    | 19 |

### MAIN COURSES

|   |    |
|---|----|
| Sea Bass « à la Plancha »<br>Smashed artichoke, poivrade artichoke “barigoule”                                      | 28 |
| Candied codfish with citrus<br>Greene and white asparagus, virgin sauce   | 33 |
| ✓ Truffle Rigatoni<br>Parmesan cream, seasonal truffle « Tuber Melanosporum / Tuber Aestivum »                      | 32 |
| Poke Bowl with marinated tuna fish<br>Mango, soya, avocado, quinoa, white cabbage, seaweed and sesame seeds mix     | 26 |
| Beef filet « au sautoir »<br>« Dauphine » potatoes, mushroom duxelles, Béarnaise sauce                              | 38 |
| Veal sweetbreads flammekueche with truffle<br>Braised green asparagus (Truffle Tuber Melanosporum / Tuber Aestivum) | 36 |

### CHEESES AND DESSERTS

|  |    |
|--|----|
| ✓ Assortment of French regional cheeses                            | 13 |
| ✓ Lulli's lemon  | 12 |
| ✓ Victoria pineapple like “Piña Colada”, coconut sorbet            | 12 |
| ✓ Tanariva milk chocolate sphere, praline heart, breton shortbread | 13 |
| ✓ Seasonal fruits assortment in a Beauges-de-Venise syrup          | 12 |
| ✓ Coffee / Tea and mini pastries                                   | 12 |

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