

SUGGESTIONS OF THE DAY

2 courses - 29 € or 3 courses - 38 €

Sea Scallop tartare marinated with lime, seaweed wakame and
sesam

Simmered beef “à la Niçoise”, taggiasche olives, Agria
mouseline and springs vegetables

Our first “Gariguettes” strawberries over a Pannacotta with
Vanilla

LULLI'S BAR CLASSICS

	€
✓ 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 Quail egg, avocado, pomegranate seeds, beetroot shoots, lemon	21
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 “Organic fried egg” 24 Ham and AOP Comté cheese	22 /
Oscietre Impérial Green Caviar 100% natural 30gr, Condiments and blinis	105

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

*We would like to inform our customers that certain foods contain products
Europe*

*which can cause allergies or intolerances, in accordance with
Regulation (EU) No 1169/2011, a complete list is available on request.*

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

✓ Vegetarian

Jean-Baptiste Orioux

LULLI'S MENU

STARTERS

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

MAIN COURSES

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

Meat country of origin: France and

Net prices and service included

Tanariva milk chocolate sphere, praline heart, breton shortbread	13
✓ Seasonal fruits assortment in a Beaumes-de-Venise syrup	12
✓ Coffee / Tea and mini pastries	12

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