

le Comptoir & la Table

Oysters

Normandy oysters “Maison Vivier” N°3

Les 6 18.00 €

Les 9 27.00 €

Les 12 36.00 €

Specials “Gillardeau house” N°2

Les 6 30.00 €

Les 9 45.00 €

Les 12 60.00 €

Our Truffle Toast...

Ideal for an aperitif

Country bread, truffle oil, truffle shaving, fleur de sel

22.00 €

Cold Starters

Rocket salad, artichokes and parmesan

15.00 €

Pink fir apple salad, langoustines, truffle shaving

37.00 €

Burrata, tomato salad and basilic sorbet

24.00 €

Lobster salad, girolle mushrooms and truffle shaving

45.00 €

Salmon carpaccio

25.00 €

Beef carpaccio, parmesan and truffle shaving

29.00 €

« Foie gras » terrine

28.00 €

Hot Starters

Truffle soup and roasted langoustines

34.00 €

Poached eggs, truffle cream and truffle shaving

27.00 €

Pan fried « Foie gras », chutney of the moment

27.00 €

Scampi and squid salad

35.00 €

Our specialities in truffle.

A map of allergens is at your disposal. Net prices in euros, taxes and service included.

Risotto and Pasta

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| Lobster risotto, truffle cream | 49.00 € |
| Creamy truffle risotto and truffle shaving | 39.00 € |
| Fresh tomato linguini and langoustines | 46.00 € |
| Truffle cream linguini, truffle shaving | 39.00 € |

Fishes

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| Wild bass fillet, cream and truffle shaving, truffle linguini | 48.00 € |
| Wild bass fillet, olive oil and lemon, pan-fried vegetables | 39.00 € |
| Whole sole, truffle cream and truffle shaving, truffle linguini | 52.00 € |
| Roasted whole sole, olive oil and lemon, mash potatoes | 45.00 € |
| Prawns, provencal sauce, pan fried vegetables | 34.00 € |
| Cod breast, homemade mash potatoes | 29.00 € |
| Turbot fillet, truffle cream and truffle shaving, truffle linguini | 45.00 € |
| Turbot fillet, garlic herb lemon butter, pan-fried vegetables | 35.00 € |

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Meats

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| Veal chop, linguini and chanterelle sauce | 34.00 € |
| Veal chop, truffle sauce, mash potatoes, truffle shaving | 42.00 € |
| Rack of lamb, thyme jus, sauteed potatoes | 35.00 € |
| Veal kidney, mustard sauce, homemade mash potatoes | 28.00 € |
| Veal sweetbread, linguini and chanterelle sauce | 42.00 € |
| Hand cut Beef tartare with truffle, sauteed potatoes | 33.00 € |
| Fillet of beef with peppercorn sauce, sauteed potatoes | 39.00 € |
| Hamburger with truffle, pan-fried foie gras, sauteed potatoes | 37.00 € |
| Truffle and duck liver chateaubriand steak, sauteed potatoes | 43.00 € |
| Tagliata of The Comptoir | 38.00 € |
| Minced beef on a rocket salad, parmesan, truffle shaving and french fries | |

All our meats are of French origin except lamb of Irish origin.

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Cheeses

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| Truffe Brie cheese, truffle shaving | 15.00 € |
| Duo of Normand cheeses | 12.00 € |

Desserts

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| Chef selection of desserts with Champagne | 21.00 € |
| Chef selection of desserts with coffee | 14.00 € |
| Profiteroles | 12.00 € |
| Seasonal fruits salad | 12.00 € |
| Super Baba with Rum | 12.00 € |
| Thin apple tart, Vanilla ice cream | 12.00 € |
| Suzette flambeed with Grand Marnier | 12.00 € |
| Chocolate fondant, with vanilla light custard | 12.00 € |
| Mille-feuille vanilla chocolate | 12.00 € |
| Tiramisu red fruits | 12.00 € |

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