

CHEF CEDRIC MILLIOT CHOOSES FOR YOU FRESH, LOCAL AND SEASONAL PRODUCTS.

STARTERS

Heart of salmon

Smoked in-house, vegetable pickles, blinis, gravlax sauce

19

L'oeuf parfait - soft-boiled egg

Cep mushroom cream, savoury French toast, toasted hazelnuts, grated Parmesan

14

VEGE

Crab

Crumbled lemon and coriander, al dente leeks

20

GF

Crottin de Chavignol salad

Goat cheese shavings over a lettuce heart, fried onions, speck, white balsamic vinegar and small croûtons

19

Foie gras

Half-cooked, chestnut condiment, Baileys espuma, brioche with lemon zest

21

PASTA, RISOTTO & VEGETARIAN

Conchiglioni

With two fillings: Perugine, ricotta and spinach, roasted tomato coulis, Pecorino cheese

19

Risotto

Fresh grated truffle, Parmesan cheese espuma

26

VEGE

GF

Butternut squash

Almond milk and nuts emulsion with elixir La Napouloise

18

V

GF

TODAY'S SPECIAL

Lunchtime - From Monday to Friday

Today's main course

18

Today's starter, main course

22

or Today's main course, dessert*

28

Today's starter, main course, dessert*

* 2 mignardises

SEA DISHES

Scallops

Two textures of artichoke, matelote sauce

31

Cod

Cauliflower mousseline, honey-braised chicory, beet jus with crème de cassis

24

GF

Gambas

Celeriac and pear like a risotto, bisque

39

GF

Rock fish

Soup presented in a sealed pot, garlic croûtons and rouille sauce

19

Sea bass

In filets, bouchot mussels, wakame, marinère jus

28

LAND DISHES

Pork

Iberico pluma, sweetcorn delight with chorizo, grilled baby corn, bordelaise sauce

29

Duck

Filet with asian flavours, Voatsiperifery pepper, carrots and chicken livers

26

Charolais beef burger

Cornflour and pumpkin seed bun, tomme du Livradois cheese, lettuce, tomatoes, mayonnaise with old-style mustard

24

Veal

Smoked with thyme and rosemary, vegetables, panisse chips, beef jus

32

Lamb

7-Hour cooked shoulder to share, glazed in its jus, seasonal vegetables, grenaille potatoes

54

GF

Beef

Beef tenderloin, grilled, mushrooms, grenaille potatoes, beef jus

34

GF



DESSERTS

*CAMILLE, OUR PASTRY CHEF, OFFERS A SWEET SELECTION
TO CHOOSE ACCORDING TO YOUR TASTE BUDS*

Mignardise

3,50

Praline coffee crisp tart

Milk chocolate, passion fruit and coconut cube

Lemon meringue pie

Cashew nut brownie, milk chocolate mousse

Tropézienne

Shot glass with speculoos mascarpone mousse

White chocolate, raspberry, caramel cream puff

Grand-Marnier orange macaron

Mignardise of the week



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