

Wine by the glass - 12 cl

Champagne

Champagne Domaine Déhu Blanc	14€
Champagne Billecart Salmon Blanc	15€
Champagne Domaine Déhu Rosé	16€

White wine

Touraine Sauvignon 2016, Domaine JM Penet	6 €
IGP Pays d'Oc Viognier 'Elisabeth' 2015,	6 €
Saint Véra 2015, Domaine des deux Roches	8 €
La Demoiselle de Sigalas 2014, Bordeaux	9 €

Red wine

IGP Pays d'Oc 'Turitelles' 2015, Domaine d'Antugnac	6 €
Médoc 2010, Château Lacombe Noaillac, cuvée Lucie	8 €
Bourgogne Pinot Noir 2015, Domaine Devillard	8 €
Saint Julien 2013, Les Fiefs de Lagrange	16 €

Rosé wine

Corse Parallèle Casanova	8 €
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Dessert wine

IGP Côtes de Gascogne 2014, Domaine de Miselle	8 €
Banyuls 2013, «Rimage» Domaine Pietri Geraud	10 €

le metropolitan

Starters

Chanterelles fricassee, chopped parsley and garlic	17 €
Sliced raw artichokes, parmesan cheese	14 €
Langoustine raviolis, smoked butter, vegetarian caviar	19 €
Burrata from «Apulian region», old-style tomatoes, gazpacho sauce	16 €
Sea bream carpaccio flavoured with «erba cipollina» oil Or with olive oil and lemon	18 €
Melon from Charentes	13 €
Served with cured meat	19 €
Cured meat prepared with our berkel	17 €

The sea side...

Fish of the day	24 €
Cod cooked at low temperature, grated citrus fruit, spinach	25 €
Roasted John Dorry from Normandy, yellow zucchinis and peas	30 €
Monk fish from Saint-Germain-du-Pert flavoured with sicilian lemon, squid ink tagliatelles	31 €
Roasted lobster, mixed vegetables	33 €

The earth side...

Poultry from the Landes, cucumbers and roquette salad	24 €
Angus Beef fillet, home made french fries and grilled onions	31 €
Angus Chateaubriand Fillet (500g) for 2 people home made french fries and grilled onions	74 €
Roasted veal chop flavoured with origan, mashed potatoes	31 €

Pasta, rice...

Linguine pasta, fresh tomatoes and olives	15 €
Roasted lobster, safron risotto	33 €
Rigatoni, grilled langoustines, shellfish sauce flavoured with tomatoes and tarragon	32 €

Side dishes

Mashed potatoes with «fleur de sel»	7 €
Home-made french fries	7 €
Mixed seasonal vegetables	9 €
Young leaves and herbs salad	6 €

Cheese

Cheese selection from Paul Dischamp	10 €
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Dessert

Dessert from our trolley	10 €
Strawberries and raspberries as simple as that...	12 €
Melon and mojito sorbet	10 €
Melting chocolate cake, homemade vanilla ice cream	10 €
To share between 2 people	16 €
Sponge cake flavoured with rhum, whipped cream	10 €
Ice cream and sorbet	9 €
Ice cream: Vanilla, salted butter caramel Sorbet: Cocoa, lime	
Madeleine...	2 €

Our dishes are homemade

Our meat are from France, the Angus beef is from UK

Net prices- service charge include