

LUNCH

# Odette

Chef de cuisine  
REMI HENAU

L'AUBERGE URBAINE

## FIRST COURSES

Duck pie in puff pastry	10€
Potatoes Gnocchis and celery sauce	12€
Sea bream ceviche, soja flavoured turnips, radish and green thai mango	13€
Peas soup, ricotta & fresh mint ravioli	13€
Mackerel and escabèche sauce, red onions in pickles	14€
Green asparagus from Provence region *Just warmed with herbs dressing	15€
*poched egg with mustard sauce	15€
*with walnut oil, marinated salmon and lime	15€

## MAIN COURSES

Squid fricassee, homemade wild garlic gnocchis Green asparagus and Parmesan cheese	30€
Cod fish, broad beans and green peas stew, milk emulsion	29€
Veal fillet with Taggiasche olives and chorizo	
White asparagus from Landes with spices	33€
Farmer chicken, artichokes, potatoes and carrots	34€
Macaronis pasta gratin with lobster cream * Michel Rostang signature course	38€

## CHEESES & DESERTS

Seasonal cheese plate from Martine Dubois	12€
Rhubarb and strawberries, Hibiscus and soft white cheese ice cream	12€
Remi's Saint Honoré	10€
Mango and passion fruit Pavlova, lime	11€
The « thing » with Jivara chocolate, hazelnut and praline	12€

## PORTIONS TO SHARE (2 persons)

Fat Pork chop « Francilin »  
*Pomme Pont – Neuf, roasted salad*  
36€ per person

Tail of monkfish à la Grenobloise  
*Bulgur with herbs, cranberry, seeds*  
48€ per person

## Daily market menu

24€

Apetizer

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Red mullet, celeriac like a puree

Or

Strogonoff beef and new potatoes

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Coffee and chocolate cream

**A la carte desert + 6€**

PRIX NETS, SERVICE COMPRIS EN EUROS.  
La liste des allergènes est disponible sur demande.

Maison Rostang  
RESTAURANT

