



LUNCH - MADAME MENU

STARTER

- White asparagus, hazelnuts, bottarga and mousseline sauce
- Medium-rare veal medallion served cold, crisp toast with olive, anchovies and capers

MAIN DISH

- Hake steak with French-style peas and artichoke cream
- Beef tartare and sautéed new potatoes with thyme
- Stuffed tomato and Ile-de-France bulgur wheat with herbs
- Fresh pappardelle pasta, artichoke cream and spring vegetables

DESSERT

- Madame Brasserie lemon meringue tartlet
- Chocolate liégeois with whipped cream

