

## FOR THE APERO

ASSORTMENT OF DIPS Avocado, lime, coriander guacamole Beetroot hummus	18
TRUFFLE CROQUE MONSIEUR Truffle béchamel, bone-in ham, 24-month Comté cheese, truffle mayonnaise	22
FRIED CALAMARI Mayonnaise, garlic, chili	16
CRISPY NOBASHI (3 pieces) Basil mayonnaise	16

## STARTERS

SEA BASS AND TIGER PRAWN CEVICHE Passion fruit, citrus, mango, avocado, red onions	25
CAVIAR TIN Baeri caviar, sea bass tartare, sour cream, cucumber, blinis, vodka shot	32
BEEF CARPACCIO Harry's Bar style	24
EGGPLANT PARMIGIANA Parmesan foam, sun-dried and roasted tomato, basil oil	19
LOBSTER ROLL AND WHITE BOUDIN FROM DIERENDONCK Brioche bun, white sausage, lobster béarnaise, pickles	25
LOBSTER RAVIOLI Red curry, coriander, Thai basil, kaffir lime	28
SCALLOPS Watercress coulis, sautéed mushrooms, grated truffle, creamy parmesan	30/45
RED TUNA TATAKI Sesame, ponzu, ginger, edamame, chili	25
CRISPY RICE DUO Avocado, chili, garlic Spicy tuna, tomato, kaffir lime	24
DELICIOUS NEMS (2 pieces / 3 pieces) Nuoc Mam sauce	18/ 25
SALMON GRAVLAX Beetroot, vodka, dill, sour cream, yuzu	23
CRISPY CHICKEN BAO Crispy poultry, mint, cucumber, pomegranate, coriander, spicy mayo	24
TRUFFLE PIZZETTA Truffle mascarpone base, stracciatella, truffle	28

## PASTA

SPICY LOBSTER LINGUINE Nantua sauce, chili, lobster	48
TRUFFLE TAGLIOLINI Seasonal truffle, parmesan cream	48
LILY'S PACCHERI Tomato sauce, parmesan, basil oil	30

## FISH

SALMON Bok choy, miso, tomato, sesame, white rice, nori	35
ROASTED SEA BASS FILLET Seasonal vegetables, simple virgin sauce	34
SOLE MEUNIÈRE (550g) Robuchon-style mashed potatoes, sautéed spinach shoots	62
COD FILLET Sautéed vegetables, bisque-flavored lobster béarnaise	38

## MEAT

PRESSED CHICKEN LEG Morel sauce, baby chicories, mashed potatoes, poultry jus	32
CONFIT LAMB (for 2) Zaatar, tzatziki, smoked eggplant caviar, gyros, salsa verde tomatoes	36 pp
VEAL CHOP Dauphinois gratin, green beans, sauce of your choice	55 pp
TRADITIONAL PEPPERED BEEF FILET Flambéed with green pepper, salad, fries	54
BLACK ANGUS USA RIBEYE STEAK Choice of sauce and accompaniments	25/100gr

## SIDE DISHES

LETTUCE HEART	6
SEASONAL VEGETABLES	8
MASHED POTATOES - MATCHSTICK POTATOES	6
BÉARNAISE – CHORON - PEPPER - MOREL SAUCE	6
CAVIAR SUPPLEMENT	15/10gr
TRUFFLE SUPPLEMENT	15/5gr

## DESSERTS

CHOCOLATE MOELLEUX  
Vanilla ice cream

CRÈME BRÛLÉE  
Madagascar vanilla flavor

TIRAMISU  
Mascarpone cream, coffee-soaked biscuit, chocolate, coffee caramel

LILY'S DAME BLANCHE  
Chocolate sauce, cocoa crumble, whipped cream

EXOTIC PAVLOVA  
Roasted pineapple, mango, kiwi, mango-passion fruit sorbet

CHOUQUETTES  
Diplomate cream with vanilla, chocolate sauce

PAIN PERDU (FRENCH TOAST)  
Tonka bean ice cream, salted caramel

CHEESECAKE  
Compote of red fruits

CHEESE PLATE  
From Julien Hazard's selection

## COCKTAILS DESSERTS

TIRAMISU MARTINI

ESPRESSO MARTINI

ITALIAN COFFEE

LEMON PIE

*Would you like information on the presence  
of allergens in our products?*

*Our managers will be happy to inform you*

## LUNCH OF THE WEEK

From Monday to Friday – 12:00 to 14:30

Starter & main course 39€

Starter, main course & dessert 46€