

# LILY'S

## DESSERTS

CHOCOLATE MOELLEUX Vanilla ice cream, cocoa crumble	13
CRÈME BRÛLÉE Madagascar vanilla flavor	13
LILY'S DAME BLANCHE Chocolate sauce, cocoa crumble, whipped cream	12
GIANT COOKIE (2p) Hazelnut praline, salted butter caramel, vanilla ice cream	pp 12
PAVLOVA WITH EXOTIC FRUITS Mango, kiwi, pineapple, passion fruit, mango sorbet	13
CHOUQUETTES Vanilla diplomate cream, chocolate sauce	11
PAIN PERDU (FRENCH TOAST) Tonka bean ice cream, salted butter caramel	14
CARAMELIZED ROASTED PINEAPPLE Coconut ice cream, kaffir lime, mojito juice	14

## COCKTAILS DESSERTS

TIRAMISU MARTINI	14
ESPRESSO MARTINI	15
ITALIAN COFFEE	15
LEMON PIE	14

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Restaurant & Club

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

*Our managers will be happy to inform you*

## FOR THE APERO

HUMUS Chickpeas, taggiasche olives, pickles, coriander	14
SALMON TACOS Sriracha, coriander, chilli, ginger	16
CROQUE MONSIEUR WITH TRUFFLE Ham on the bone, 24-month Comté cheese, truffle béchamel sauce	22
CRISPY RICE (3 pc) Red tuna, tomato, combava, coriander, spicy mayo	18
FRIED SQUIDS Spicy mayo, garlic, chili	16
TIN OF CAVIAR (30gr) Blinis, sour cream	48

## STARTERS

SEA BREAM CEVICHE Citrus, passion fruit, mango, avocado, red onions	24
LOBSTER ROLL Toasted brioche, lobster, sriracha mayonnaise, sucrine, green celery	26
PARMIGIANA EGGPLANT Eggplant, siphon parmesan, candied and roasted tomato, basil oil	19
SALMON GRAVLAX Sour cream, herbs, blinis	21
RED TUNA TARTAR Ponzu, radish, kimchi mayonnaise	23
BEEF CARPACCIO Harry's Bar style	22
ROASTED SCALLOPS Pumpkin, parmesan cremeux	28
EGG "COCOTTE" Poultry juice, ceps in parsley sauce, yellow wine mousseline	22
KING CRAB CAKE Sucrine lettuce, pomelo, avocado, coriander, lemon vinaigrette	38
DIM SUM LILY'S STYLE Pork, pan-fried foie gras, hoisin barbecue sauce	25
BAO CHICKEN CRISPY Crispy chicken with lemon, Thai basil, cucumber, mint, spicy mayo	21
PIZZETTA SALSICCIA Scamorza, fior di latte, Italian sausage, ceps, truffle	24

## PASTA

RIGATONI WITH CAVIAR Beurre blanc, Baeri caviar (30gr)	52
TRUFFLE TAGLIOLINI Melanosporum truffle, truffle foie gras sauce	48
PACCHERI LILY'S Tomato sauce, parmesan, basil oil	28
SPICY LOBSTER LINGUINE Nantua sauce, lobster, tarragon	46

## FISH

SALMON Pak choi, miso, tomato, sesame, lime, nori	35
ROASTED SEA BASS FILLET Sauce vierge, seasonal vegetables, purée, herb salad	36
COD FILLET Thai-style, red curry sauce, vegetables, rice	38
ROASTED OCTOPUS Fregola Sarda paella-style risotto with shellfish and peas	38

## MEAT

PRESSED POULTRY LEG Morel sauce, green vegetables, purée	34
CONFIT LAMB (2p) Zaatar, tzatziki, padrón peppers, gyros, salsa verde	38pp
BLACK ANGUS USA ENTRECÔTE (600GR - 2p) Sauce of your choice, fries, salad	58pp
CRYING TIGER "Nam Jim Jaew" sauce, vegetable wok, coriander, sesame	36
AUTHENTIC BEEF TARTARE Hand-chopped, fries, salad	29
VEAL FILLET ROSSINI STYLE Pan-fried foie gras, Périgourdine sauce, seasonal vegetables	46

## SIDE DISHES

LETTUCE HEART	6
SEASONAL VEGETABLES	8
MASHED POTATOES - FRENCH FRIES	6
BÉARNAISE - PEPPER - MORELS	6