

ASPARGUS SOUP	20
AVOCADO / OLIVE OIL & LEMON ✓	12
QUINOA SALAD KALE / GRENADE / AVOCADO ✓	18
ARTICHOKES CARPACCIO / TRUFFLE VINAIGRETTE ✓**	27

GREEN ASPARGUS / VINAIGRETTE ✓ OR MOUSSELINE	28
TOMATO SALAD ✓ / & BURRATA	14 / 21
PARIS - GRECE : CUCUMBER, TOMATO & FETA CHEESE	18
LETTUCE / AVOCADO ✓ / & KING CRAB *	20 / 56

MARINATED SALMON, BONITO VINEGAR	24
SEABASS TIRADITO, PONZU & YUZU	23
TUNA CARPACCIO & SESAME	26

CALAMARI LIKE BOLOGNESE SPAGHETTI	34
CHICKEN OR VEGETABLE SPRINGROLLS ✓*	22 / 19
MATIGNON'S PIZZETA MARGHERITA	20
MATIGNON'S PIZZETA WITH TRUFFLE (TRUFFLE CREAM)**	32
EGGS BENEDICTS (BACON OR SALMON)	22 / 27

FOIE GRAS AND TOAST	28
6 SNAILS	22

SOFT FRENCH CHEESE SAINT « MARCELIN »	12
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- UNTIL 8 P.M -

ORGANICS EGGS, TO YOUR TASTE	12
SOFT BOILED ORGANICS EGGS WITH TRUFFLE **	17
EGGS WHITE OMELETTE, FRESH SPINACH	16
THE BIG MAT' BURGER	28
« M » CROQUE MONSIEUR / MADAME	18
CLUB SANDWICH CHICKEN OR SMOKED SALMON	22 / 26
POACHED ORGANICS EGGS & AVOCADO TOASTS	21

WHITE OR TRUFFLE TARAMA **	13 / 15
SMOKED SALMON * / CUCUMBER AND DILL CREAM	29
CAVIAR OSCIETRE IMPERIAL - 50GR / 125GR	160 / 360
CAVIAR BELUGA BULGARE - 50GR / 125GR	520 / 1 250

LIGHTLY SPICED TOMATO AND BASIL RIGATONI	20
TRUFFLED RAVIOLI **	32

CONFIT FILLET OF SALMON CHAMPAGNE SAUCE	32
TOM YAM COD / TOM YAM TOFU ✓	34 / 26
SESAME CRUSTED TUNA LOIN	42
WHOLE SOLE MEUNIERE	80

ROAST CHICKEN « LABEL ROUGE »	26
VEAL MILANESE	32
ROASTED VEAL CHOP	42
STEAK TARTARE	24
BEEF FILLET	49
CRYING TIGER, MARINATED BEEF LIGHTLY-SEARED	45

- DESSERTS -

FRESH STRAWBERRIES AND RASPBERRIES ✓	26
FRESH FRUITS SALAD ✓	18
LEMON AND RASPBERRY TART	18
RED FRUITS PAVLOVA	18
FRENCH TOAST « HOUSE SPECIALITY »	32
CHOCOLATE FONDANT	17
SOFT COOKIE & HOT CHOCOLATE SAUCE / VANILLA ICE CREAM *	18
CHEESECAKE & RASPBERRIES *	18
SEASONAL SORBET OR ICE CREAM *	12