



saint james

PARIS

tapas

CHEESE PLATE 19
(SELECTION OF 3 CHEESES)

PLATE OF COLD CUTS 18
(SELECTION OF 3 COLD CUTS)

VEGETABLE PLATE 15
(SELECTION OF 3 VEGETABLE PREPARATIONS)

MARINE PLATE 19
(SELECTION OF 3 MARINE PREPARATIONS)

CLASSICS

TOAST BEETROOT WITH STRIACCATELLA 18

CAESAR SALAD, BREADED CHICKEN LEG 30

CHEESEBURGER WITH COMTÉ CHEESE AND JURA BACON 32

COQUILLETES WITH PARISIAN HAM 22
(BLACK TRUFFLE EXTRA CHARGE 25)

"CROQUE SAINT JAMES" WITH BLACK TRUFFLE 49

SEA

SEMI-SMOKED FISH, VEGETABLE PICKLES AND RAW CREAM 24

FISH STEAK OF THE DAY, FENNEL CONFIT 31
(BLACK TRUFFLE EXTRA CHARGE 25 EUROS)

"FISH AND CHIPS", TARTAR SAUCE 35

EARTH

CRUSTY MEATS PIE, MARINATED VEGETABLES FROM THE GARDEN 32

MILK-FED LAMB, COOKED FOR NINE HOURS AND POTATOES DAUPHINES 38

SAUSAGE "HUGO DESNOYER", MASHED POTATOES 31
(BLACK TRUFFLE EXTRA CHARGE 25)

VEGETABLES AND CEREALS

SEASONAL VEGETABLE CREAMY SOUP AND BURRATA FROM ÎLE DE FRANCE 20

NONVILLE LEEKS, GRIBICHE SAUCE 21

CHICORY GRATINÉ WITH COMTÉ CHEESE 21

CLASSIC DESSERTS

ICE CREAM AND SORBETS OF THE SEASON 13

CHOCOLATE MOUSSE 14

REAL CARAMEL CREAM 15

RUM BABA 17





Hennessy



Dom Pérignon

ABSOLUT ELYX



PARTENAIRES OFFICIELS 2022