



DAILY SPECIALS

MONDAY, JUNE 9

HAM & MOZZARELLA ARANCINI

Crispy & tender rice balls with ham and mozzarella, served with rocket salad, cherry tomatoes, and citrus vinaigrette

TUESDAY, JUNE 10

PIKE QUENELLE

Pike mousseline (spoon-shaped), lobster-style sauce, almond rice, and Paris mushroom

WEDNESDAY, JUNE 11

CHICKEN PASTILLA

Chicken with preserved lemon and herbs, spiced semolina, and tomato sauce

THURSDAY, JUNE 12

PISTACHIO SAUSAGE WITH MONDEUSE SAUCE

Mashed potatoes with Guérande salt, fresh herb salad

FRIDAY, JUNE 13

CHEF'S DAILY SPECIAL

DISH OF THE DAY
18.00€

Bleu
MENUS

MAIN COURSE +
DESSERT
27.00€

MAIN COURSES

CAESAR SALAD

Lettuce, herb-roasted chicken, olive oil croutons, tomatoes, farm egg, Parmigiano Reggiano

19,00 €

FIELD-GROWN TOMATO MEDLEY

Creamy burrata, olive oil, honey & citrus vinaigrette, olive oil breadcrumbs

17,00 €

BASIL POTATO GNOCCHI

Slow-roasted cherry tomatoes, burrata, and shavings of AOP Beaufort d'alpage cheese

20,00 €

FRENCH BEEF TARTARE

180g of French beef, chef's seasoning, baby potatoes with Guérande salt, baby greens salad

23,00 €

SWEET TREATS

SOFT CHOCOLATE TART

64% Manjari chocolate, cocoa streusel, Sengana strawberry sorbet

9,50 €

RASPBERRY & PISTACHIO

Crispy puffed wheat, whipped pistachio ganache, raspberry compote, red fruit coulis & fresh fruit

9,80 €

GOURMET COFFEE

Daily sorbet, chocolate-coated strawberry, brownie, apricot compote, whipped cream, speculoos crumble

11,00 €