

Khelil Morin x Maison Lautrec

Our passionate chef is committed to working with carefully selected small local producers to offer homemade dishes that blend creativity and authenticity. A virtuous approach to better eating.

MENU

Burrata aux raisins grillés, miel et vinaigre de Banyuls // 12

Burrata with Grilled Grapes, Honey, and figs Vinegar

Beignets de courgettes, fêta menthe, toum // 14

Zucchini fritters with feta & mint, served with toum

Thon Blanc condiment cerise, ponzu, caviar d'aubergines // 15

White tuna with cherry condiment, ponzu sauce, and eggplant caviar

Taco de maïs, pleurotes rôties, sauce avocat tomate verte, tatemada //12

Corn taco, roasted oyster mushrooms, green tomato avocado, tatemada sauce

Volaille jaune des Landes, jus au tamarin, citron noir d'Iran // 16

Landes yellow chicken with tamarind jus and Iranian black lemon

Pasta calamarata aux gambas, bisque réduite aux épices // 16

Calamarata pasta with prawns and spiced reduced bisque

Lotte laquée au beurre noisette, sauce crème oursin citronnelle // 15

Glazed monkfish with brown butter, killer cream sauce

Risotto champignons sauvages // 15

Creamy Risotto wild mushrooms

Poitrine de Porc confite, chimichuri, chou Pakchoï // 15

Confit pork belly with chimichurri and lemongrass

Chocolat fondant, crème anglais infusée à la verveine // 10

Chocolate fondant with miso caramel & nuts

Fontainebleau fruits rouges // 9

Fontainebleau with blackberries and raspberries

APPETIZERS

Crostini straciatella, chutney de figes // 9

Crostini with straciatella and fig chutney

Cheese - Rosettes Tête de Moine AOP // 9

SIDES

Sucrine Grillée D'Alexia Duchêne // 7

Grilled Sucrine Lettuce by Alexia Duchêne

Patate douce Suédoise rôtie, sauce tahini-citron // 7

Swedish Roasted Sweet Potatoes, Lemon-Tahini Sauce