

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.

APERÔ

Crostini straciatella, chutney de figues // 9
Crostini with straciatella and fig chutney

Cheese - Rosettes Tête de Moine AOP // 10

MENU

Burrata aux raisins grillés, miel et vinaigre de Banyuls // 14

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 // 16

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

Taco de maïs, pleurotes rôties, avocat tomate verte, sauce tatemada //15

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

Volaille jaune des Landes, jus au tamarin, citron noir d'Iran // 19

Landes yellow chicken with tamarind jus and Iranian black lemon

Pasta calamarata aux gambas, bisque réduite aux épices // 17

Calamarata pasta with prawns and spiced reduced bisque

Cabillaud laquée au beurre noisette, sauce oursin citronnelle // 16

Glazed monkfish with brown butter, killer cream sauce

Risotto champignons sauvages // 18

Creamy Risotto wild mushrooms

Poitrine de Porc confite, chimichuri, chou Pakchoï // 17

Confit pork belly with chimichurri and lemongrass

Chocolat fondant, crème anglaise infusé à la verveine // 10

Chocolate fondant with miso caramel & nuts

Fontainebleau fruits rouges // 10

Fontainebleau with blackberries and raspberries

SIDES

Sucrine Grillée D'Alexia Duchêne // 7

Grilled Sucrine Lettuce by Alexia Duchêne

Patate douce Suédoise rôtie, sauce tahini-citron // 8

Swedish Roasted Sweet Potatoes, Lemon-Tahini Sauce