

Starters

- slice of foie gras, toasted brioche, onion confit chutney 32
 - sliced avocado, lemon vinaigrette 20
- oxtail ravioli, pan-fried liver, hearty broth 28
- sea bream ceviche, peruvian style 24
- minute sliced salmon heart, sour sauce, blinis 25
- roasted scallops, capellini, truffled butter 30
- famous snails from burgundy 6 pieces 24
 - duck bao and foie gras 28
- "nobu" style salmon crispy rice 4 pcs 26
 - 6 Irish Mor oysters 30
- egg casserole, mousseline, grey shrimp, spinach 24
- crispy langoustines, basil mayonnaise 38
- delicious fried spring rolls, chili sauce 22
- roasted octopus, sweet potato cream, chipotle 29

- dauricus imperial caviar 50g, blinis 135

All our dishes are likely to contain the following allergens: gluten, lactose, soy, egg, peanut
For more information, please contact the room managers

Main courses

Each dish is served with its sides

- black truffle tagliolini 42
- roasted scallops, pumpkin risotto 39
- seasonal vegetable 28
- cod, buttered green cabbage, beurre blanc 38
- miso lacquered salmon, bok chai 32
- solettes meunières, spinach and purée 38
- turbot, champagne sauce, green vegetables, Robuchon purée 42
- authentic beef tartar knife cut 29
- duck fillet, Rossini style, plum sauce 32
- chicken supreme, crispy potatoes, Albufera sauce 38
- veal sweetbreads, seasonal vegetables, morel sauce 48
- rack of lamb in herb crust, gratin dauphinois 46
- filet pur, béarnaise or pepper sauce 42
- asian flavored beef tataki 34

- season salad – basmati rice 5
- spinach – green beans – purée – frites 6
- fried seasonal vegetables 8

Any change of side dishes will be charged 3 euros

Desserts

speculoos cheesecake, raspberry coulis 13

revisited snickers 14

fine apple tart with whipped cream 12

simply a crème brûlée 10

french toast, praline ice cream, caramelized pecans 14

exotic fruits pavlova 13

dame blanche 12

chocolate moelleux, vanilla ice cream 14

comté cheese plate 24 month, blackberry 14

Odette en Ville

English menu

lunch from Monday to Friday

(imposed menu without choice)

starter – main course – dessert 56

starter - main course or main course – dessert 46

aperol spritz 13

caïpirinha, negroni, hendrick's-fever tree 16

pimms, Elderflower Spritz 14

flûte de champagne Ruinart brut 20