



L'EMPIRE DU 8<sup>EME</sup>

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## APPETIZERS

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Califlower cream, soft-boiled eggs, parmesan shavings	12 €
Breaded burrata à la provençale, pistou	16 €
Beef Tataki, teriyaki marinade	18 €
Bream ceviche <i>Ginger marinade, lime zest, coriander, citrus</i>	18 €
Foie gras sauteed, red fruits chutney, brioche toast	24 €
Grilled octopus, marinated mediterranean style	26 €
Charcuterie board or mixing of the day	17 / 36 €

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## MEATS

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Farm chicken supreme <i>Stir-fried vegetables, curry sauce</i>	24 €
Braised lamb shank <i>Homemade mashed potatoes, cooking juice</i>	36 €
Chateaubriand of limousin beef <i>Gratin dauphinois, Rossini sauce</i>	42 €

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## FISHES

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Gilthead sea bream fillet <i>Vegetables, broth</i>	32 €
Marinated semi-cooked tuna, sauce vierge, green beans	34 €
Roasted sole meunière (500/600g - 1.1/1.3 lbs) <i>Side dish of choice</i>	56 €

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## DISHES

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Corsica burger - chicken, homemade french fries <i>Corsican Tomme cheese, chestnut blini</i>	26 €
- beef, homemade french fries <i>Corsican Tomme cheese, cocktail sauce, sun dried tomatoes, chestnut blini</i>	26 €
Coquillettes pasta with ham, truffle, parmesan	32 €
Prawns or truffle creamy risotto	28 / 35 €

THE MEAT COMES FROM BOUCHERIES NIVERNAISES. ALL FISHES ARE SELECTED THE DAY BEFORE,  
AND DIRECTLY SENT FROM THE DIFFERENT FRENCH AND EUROPEAN FISHING PORTS,  
TO GUARANTEE YOU ALL THE FRESHNESS OF OUR PRODUCTS.



## SPECIALS to share

Truffle pizza	25 €
Whole roasted sea bass (1,5 kg - 3.3 lbs)	96 €
Rib steak (1.1 kg - 2.4 lbs)	110 €
Tomahawk steak (1,8 kg - 4 lbs)	180 €

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## SIDES

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*All à la carte dishes come with a choice of side dishes.*

**Additional side 7 €**

Purée or Purée with truffles (+3€)	Green beans
Homemade french fries	Stir-fried vegetables
White rice	Grilled potatoes
Gratin dauphinois	Green salad

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## DESERTS

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Chestnut tiramisu	10 €
Café gourmand	10 €
Soft cookie, scoop of vanilla ice cream	10 €
Molten chocolate cake, vanilla ice cream	12 €
French toast, black chocolate sauce	12 €
Lemon meringue pie	12 €
Cheese plater	16 €

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## HOT DRINKS

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Espresso coffee	3 €
Decaffeinated coffee	3 €
Double espresso	6 €
Double decaffeinated coffee	6 €
Choice of teas and herbal infusions	6 €

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## COLD DRINKS

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Vittel	8 €
Vittel ½	5 €
Chateldon	9 €
San Pellegrino	8 €
San Pellegrino ½	5 €
Perrier 33cl	6 €
Sprite	6 €
Coca / Coca Zero	6 €
Peach Fuzz Tea	6 €
Red Bull	7 €
Schweppes Premium (Tonic / Ginger)	7 €
Homemade lemonade	7 €

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## DIGESTIFS 14 €

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Amaretto	Kahlúa
Limoncello	Get 27 / Get 31
Malibu	Bailey's
Jägermeister	

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## APERITIFS 12 €

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Suze	Martini
Ricard	Martini Rosso
Porto	Martini Bianco
Campari	