LA ROTONDE DE LA MUETTE

MENU

CLASSICS

CLASSIC CHICKEN CÆSAR	23
BIG NIÇOISE SALAD & HALF-COOKED TUNA	28
SMALL ROASTED GOAT CHEESES & MESCLUN SALAD	17
MACARONI PASTA WITH MORELS	28
THE CLASSIC CHEESEBURGER	27
THE PARISIAN HAM & CHEESE TOASTED SANDWICH	17
THE PARISIAN HAM & CHEESE TOASTED SANDWICH WITH AN EGG	18
WHITE OMELETTE, SPINACH SHOOTS & AVOCADO	23
CHIC BOWL RAW RED LABEL SALMON, AVOCADO, BROCCOLI, ORGANIC CARROTS, BASMATI RICE, QUINOA, COLESLAW WITH GOLDEN RAISINS, ALMONDS	27

3PM to 7PM

3 SMALL CHICKEN NEM ROLLS	16
FRENCH FRIES BEARNAISE SAUCE	12
AVOCADO TOASTS CEREAL BREAD, CREAM CHEESE WITH CHIVES & AVOCADO	15
4 MINIS CROQ TOASTED SLICED BREAD, WHITE HAM & EMMENTAL CHEESE	16

STARTERS

ORGANIC ROOTS JUICE BEET, GINGER, ORANGE & CARROT	13
GREEN PRINCE JUICE CUCUMBER, SPINACH, KALE, LIME & GREEN APPLE	14
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FRESH SOUP & SLICED MELON, GREEK-STYLE DRESSING	16
MIMOSA ORGANIC EGG, CONFIT TUNA BELLY & CHIVES	14
SALAD OF EXTRA-THIN GREEN BEANS, CRUNCHY FENNEL & SESAM	15
COLOURFUL TOMATOES, BURRATINA, CREAMY ROASTED PEPPERS	19
RED LABEL SALMON TARTAR, GINGER & LIME	17
SEA BASS CARPACCIO, GRAVELAX SAUCE, GREEN APPLE & DILL	19
STEAM SHRIMPS DUMPLINGS, SOY & GINGER SAUCE	21
SMALL CHICKEN NEM ROLLS	19

VEGGIE

THIN TART WITH MULTICOLOURED COURGETTES, FETA AND ORANGE REDUCTION	22
LETTUCE HEART SALAD WITH HALLOUMI, AVOCADO & WATERMELON, RASPBERRIES, TOASTED CASHEWS, SESAME DRESSING	26
SUMMER VEGETABLE CURRY & ORGANIC QUINOA	24
VEGAN BUDDHA BOWL BROCCOLI, AVOCADO, BASMATI RICE, QUINOA, ORGANIC CARROTS, COLESLAW WITH GOLDEN RAISINS, ROASTED COURGETTES, CRANBERRIES & ALMONDS	26

MAIN COURSES

GRILLED SEA BASS FILLET, VIRGIN SAUCE WITH DRIED FRUITS & PINE NUTS	29
PAN-SEARED SALMON, EXTRA VIRGIN OIL, PICKLED CUCUMBER	31
GRILLED OCTOPUS ST JEAN DE LUZ-STYLE, CHORIZO & BABY POTATOES	36
PAN-FRIED PRAWN, COCONUT & PEANUT SAUCE	32
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MARINATED CHICKEN FILLET IN LEMON, CURRY SAUCE	27
BEEF TARTAR "AUBRAC PURE RACE"	26
VEAL HAUNCH WITH CREAM & BUTTON MUSHROOMS	34
BEEF FILLET FROM «BOUCHERIES NIVERNAISES» WITH BLACK PEPPER	44
PAN-FRIED VEAL LIVER, STRONG JUICE WITH RASPBERRY VINEGAR & SHALLOT CONFIT	29
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CHOICE OF SIDE DISH : YOUNG MESCLUN SHOOTS • GREEN BEANS • HOMEMADE FRENCH FRIES • MASHED POTATOES • BASMATI RICE • QUINOA WITH VEGETABLES • FRESH SPINACH •	
ADDITIONAL SIDE DISH +7€	

DESSERTS

MY MOTHER ONLY LIKES REFINED CANTAL CHEESE	12
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0% SKYR, GRANOLA & SPICY HONEY	12
FLOATING ISLAND WITH CARAMEL & CUSTARD CREAM	13
PAVLOVA WITH RED FRUITS	16
PLATE OF STRAWBERRIES & RASPBERRIES, VANILLA WHIPPED CREAM	18
PROFITEROLE, PEDONE VANILLA ICE-CREAM	13
GRAND CRU CHOCOLATE MOUSSE, CARAMELISED HAZELNUTS	14
THIN APPLE TART, PEDONE VANILLA ICE-CREAM	15
FRESH FRUIT SALAD	16
GOURMET COFFEE, MINI GOURMET PASTRIES	16

ICE-CREAMS

STRAWBERRY MELBA PEDONE STRAWBERRY SORBET, PEDONE VANILLA ICE-CREAM FRESH STRAWBERRIES, MERINGUE, WHIPPED CREAM	14
LIEGEOIS COFFEE PEDONE COFFEE ICE-CREAM, COFFEE LIQUEUR, MERINGUE, WHIPPED CREAM, SPECULOOS, COFFEE BEANS	14
LIEGEOIS CHOCOLATE PEDONE CHOCOLATE ICE-CREAM, COOKIES, CHOCOLATE SAUCE, WHIPPED CREAM	14

ICE-CREAMS & SORBETS FROM LA MAISON Berthillon — ONE SCOOP 7
VANILLA, MOCHA, SALTED BUTTER CARAMEL, LIME, RASPBERRY, COCOA SORBET

NET PRICES IN EURO, SERVICE INCLUDED. CREDIT CARDS ACCEPTED OVER 10€.
YOUR OPINION INTERESTS US : LAROTONDEDELAMUETTE@OUTLOOK.FR