

Restaurant le Victoria

CHEF CHRISTOPHE FRUGIER

Glass of Rose Champagne - Demoiselle (14cl)

19

STARTERS

CHEF'S SPECIAL STARTER

19

ROYAL SEA BREAM TARTARE, SPRING ONION & LIME ZEST

20

CRISPY SWEETBREAD WITH MOREL CREAM SAUCE

22

CHAROLAIS BEEF CARPACCIO, SPRING TRUFFLE, ARUGULA & PARMESAN

21

CLASSICS

HOMEMADE DUCK FOIE GRAS TERRINE, FIG CHUTNEY & TOAST 26

Glass of Gewurztraminer (14cl)

Vendanges Tardives

15

NORDIC SMOKED SALMON, ISIGNY CREAM & BLINIS

20 / 27

BURRATA WITH CONFIT VEGETABLES & MESCLUN SALAD

23

WOK-SAUTÉED VEGETABLES

25

Price in euros

Taxes & 15% service charge included. A list of allergens is available upon request.

Meat origins

Beef: France, Italy, Netherlands, Germany

Pork & Lamb : France, UK, Spain

Poultry : France

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MAINS COURSES

CATCH OF THE DAY
35

SEARED TUNA STEAK, VIERGE SAUCE
34

GRILLED MEAGRE FILLET, COCONUT MILK & MADRAS CURRY SAUCE
29

BUTCHER'S CUT OF THE DAY
35

ROAST RACK OF LAMB WITH ROSEMARY, SERVED WITH TWO SIDE DISHES
74 *For 2*

CHÂTEAUBRIAND (220G), ROSSINI STYLE (FOIE GRAS & TRUFFLE JUS)
42

CHOICE OF SIDE DISHES : DAILY SUGGESTION, FRESH GREEN BEANS, MASHED POTATOES,
FRENCH FRIES, BASMATI RICE
DAILY SUGGESTION 7

CHEESE PLATTER FROM ALEXANDRE'S FARM
16

DESSERTS

PASTRY OF THE DAY
11

LEMON MERINGUE TARTLET, LEMON SORBET & LIMONCELLO
15

THIBAUT'S CHOCOLATE MOUSSE
MANJARI CHOCOLATE MOUSSE, SALTED CARAMEL & WHIPPED CREAM
12

VANILLA-INFUSED RED FRUIT SOUP WITH MERINGUES
12

GOURMET COFFEE OR TEA
10