

*restaurant*

**amf**

28 PLACE DES VOSGES - PARIS

IN COLLABORATION WITH MATHIEU PACAUD





S T A R T E R S

**TOMATOES**

*GREEN ZEBRA COMPOTE, SORBET AND TOMATO WATER JELLY WITH CORIANDER  
THICK SLICE OF A BEEF TOMATO, LIME FLAVORED OIL  
APRICOT AND PINEAPPLE TOMATO CHIMERA ROASTED IN THYME*

35 €

**DUCK FOIE GRAS**

*POACHED IN BIGARADE CONSOMMÉ  
STUFFED BURLAT CHERRIES AND FRESH ALMONDS PICKLES*

44 €

**BLUE LOBSTER**

*GREEN BEANS SALAD, PEACH AND VERBENA  
PASSION FRUIT HONEY EMULSION, CLAWS ASPIC WITH MARIGOLDS*

45 €



M A I N   D I S H E S

**WILD TURBOT**

*MEUNIÈRE, YELLOW WINE SABAYON, GRILLED WATERMELON AND MELON*

60 €

**LANGOUSTINE ROYALE**

*GOLDEN CAVIAR AND ZUCCHINI REDUCTION WITH ARGAN OIL*

75 €

**RED MULLET**

*SQUID AND PRAWNS, FISH SOUP EXTRACTION FLAVORED WITH SAFFRON  
FRESH CHICKPEAS*

50 €



**BRESSE POULTRY FOR 2**

*CITRUS AND ROSEMARY BUTTER, ANNA POTATOES, PASTORAL SALAD FROM SOT L'Y LAISSE*

110 €

**SUCKLING PIG**

*PARSLEY AND GARLIC GARNISH, LOIN CONFIT WITH CHANTERELLES AND SHALLOTS  
HEAD AND TROTTER CROMESQUIS*

55 €

**CASTILE BEEF**

*OLIVE JUICE WITH CAPER FLOWER, WOOD-FIRE GRILLED EGGPLANT CAVIAR*

65 €



D E S S E R T S

FRESH AND REFINED CHEESES

15 €

DELICACY FRUITS

18 €

WILD STRAWBERRIES BABA

18 €

CHOCOLATE SOUFFLÉ

18 €



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T A S T I N G M E N U

TOMATOES

RED MULLET

SUCKLING PIG

CHOICE OF DESSERT

105 €

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T A S T I N G M E N U

BLUE LOBSTER

DUCK FOIE GRAS

WILD TURBOT

CASTILE BEEF

CHOICE OF DESSERT

150 €

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