

LE ROCH
LA CARTE
RESTAURANT

Meats origin : France, Germany / Fishes origin : North Atlantic
Please inform our Maître d'hôtel if you have any allergies or food intolerance,
prior to ordering.

STARTERS

White asparagus «mimosa style» • parsley cream • miso broth	15
Burrata cheese • artichoke cream • hazelnut and “tartuffon” dressing	16
Rump-steak beef tartar • Kaskavali cheese • smoked almonds	17/26

MAIN COURSES

Pollock in chorizo crust • roasted green asparagus • sage foam	28
Lightly cooked John Dory with vanilla oil • peas • fava beans • granny smith apple	32
Argentinian 44 days matured «Black Angus» rib-steak • potato gratin • green garlic pickles • horseradish béarnaise	38

CLASSICS

Seasonal salad • marinated vegetables • pickled cabbages • grilled bread crisps	19
<i>Gambas topping</i>	5€
Chicken caesar salad • marinated anchovies • parmesan cheese	19
Vegetal burger • grilled winter vegetables • red onions • spicy yogurt sauce	19
Chicken club sandwich • bacon • horseradish mayonnaise	19
Pasta of the day	24

DESSERTS & DELICACIES

Seasonal fruit plate • sorbet of the day	12
Cheese of the day	12
Pineapple poached in lemongrass broth • vanilla cream • Mont Gay rum and muscovado sugar ice cream	12
Pastries selection by Hugo & Victor	14
Coffee with petit fours	11

LUNCH BREAK

Starter • Main course or Main course • Dessert	31
Starter • Main course • Dessert	36

Burnt and sour maquerels • beetroots gaspacho • marinated endives

Slow cooked egg • peas cream • curry emulsion

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Grilled pork belly • homemade mustard • ranges of sweet potatoes

Grilled cod • citrus flavoured olive oil sauce • grilled pak choi

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Williams Peers «tatin» • white coffee ice cream

Seasonal fruits plate • fruit sorbet

CURRENT WINE SELECTION (12CL)



Vin de France - Lutèce 2017 - Les Vignerons Parisiens	8
Aromatic and fresh white wine, vinified with grapes cultivated in biodynamy	
Vin de France - Turbigio 2017 - Les Vignerons Parisiens	8
Voluptuous red wine, vinified with grapes from organic farming	