



57, RUE SAINT-ROCH PARIS PREMIER
TÉL. +33 (0)153 45 91 01
SERVICE EN CONTINU DE 12^h00 À 22^h30

STARTERS

- DETOX GREEN BROTH, LENTILS & GINGER... 20€
FRISÉE SALAD, BACON & CROUTONS... 19€ *(Emil)*
SCHRIMP DIM SUM 5 PIECES... 19€
JAPANESE VEGETABLE RAVIOLIS 5 PIECES... 20€ V
ARTICHOKE & VINAIGRETTE... 22€ V
THE CELEBRATED FOIE GRAS DU BAR "LA CROIX ROUGE"... 52€
BIG BURGUNDY SNAILS, GARLIC BUTTER 6 PIECES... 23€ *(Emil)*
PLATE OF "SAN DANIELE" HAM... 23€
PARIS MUSHROOM SALAD, OLIVE OIL, LEMON & PARMIGIANO... 25€
BEETROOT & AVOCADO CARPACCIO, VINAIGRETTE... 24€ V
SPICED CRAB & AVOCADO... 28€ *(Emil)*
SEABASS CARPACCIO, OLIVE OIL & LEMON... 30€ *(Emil)* (BOTTARGA... 15€ EXTRA, CAVIAR... 35€ EXTRA)
FROG LEGS... 29€

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MAIN COURSES

- FRENCH ROSTED SCALLOPS, WHITE BUTTER & THAI CORIANDER CHIMICHURRI... 47€
CHÂTEAU VOLTAIRE'S PACCHERI & MORELS... 42€ *(Emil)*
CHÂTEAU VOLTAIRE BEEF TARTARE... 35€
VEAL ESCALOPE "AL LIMONE"... 38€ *(Emil)*
TRADITIONAL BEEF STEW & CAROTS... 40€
FRENCH POULTRY & GREEN VEGGIES... 42€
VEAL MILANESE, POMODORO SAUCE & PARMESAN... 45€
"CHÂTEAU FILET", KAMPOT PEPPER SAUCE... 54€ *(Emil)*
NIÇOISE SALAD, TUNA, GREEN BEANS & ANCHOVIES... 30€
BLUEFIN TUNA TARTARE, AVOCADO & PONZU SAUCE... 38€
STEAMED SALMON, BURNT LEMON... 42€
MEDITERRANEAN SEA BASS, ARTICHOKE CONFIT & OLIVE OIL... 54€
STEAMED COD FILLET WITH THE FAMOUS BADABOUM* SAUCE (KRISTAL CAVIAR BY KAVIARI)... 69€

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SIDES

- MASHED POTATOES WITH BUTTER... 10€ *(Emil)*
GREEN BEANS... 10€ GREEN SALAD... 12€ V BROCCOLINI... 13€
CHÂTEAU VOLTAIRE FRIES... 10€ V *(Emil)* RATATOUILLE... 13€ V

Net prices in Euros / All products origins and the list of allergens are available at the welcome desk.

* GOURMET RECIPE CREATED BY ALEXANDRE BADER #BADABOUM1818