

restaurant

amf

28 PLACE DES VOSGES - PARIS

IN COLLABORATION WITH MATHIEU PACAUD



S T A R T E R S

GNOCCHIS IN GREEN

PARMESAN WITH TARRAGON, PIQUILLOS SAUCE

35 €

SPIDER CRAB AND WHITE ASPARAGUS

WITH GOLDEN CAVIAR

45 €

POACHED FOIE GRAS WITH SAUTERNES

STEAMED BLONDES MORELS

44 €



M A I N D I S H E S

TURBOT IN YELLOW WINE

GREEN ASPARAGUS WITH PARMESAN AND LARDO DI COLONNATA

55 €

RED MULLET

POTATOES ROUDOUDOU, COCKLES

50 €

LANGOUSTINES WITH AROMATIC HERBS

BRAISED LETTUCE

75 €



SADDLE OF LAMB IN PAPRIKA

SMALL FAVA BEANS AND TXISTORA IN SAVORY BUTTER

50 €

SIMMERED VEAL RIB ON COFFEE BEANS

SPINACH WITH CONFIT LEMON

60 €

DUCK WITH FOUR SPICES

SPRING TURNIPS

55 €



D E S S E R T S

FRESH AND REFINED CHEESES

15 €

RHUBARB TART

18 €

WILD STRAWBERRIES BABA

18 €

CHOCOLATE SOUFFLÉ

18 €



T A S T I N G M E N U

GNOCCHIS IN GREEN

PARMESAN WITH TARRAGON, PIQUILLOS SAUCE

RED MULLET

POTATOES ROUDOUDOU, COCKLES

DUCK WITH FOUR SPICES

SPRING TURNIPS

CHOICE OF DESSERT

105 €



T A S T I N G M E N U

SPIDER CRAB AND WHITE ASPARAGUS

WITH GOLDEN CAVIAR

POACHED FOIE GRAS WITH SAUTERNES

STEAMED BLONDES MORELS

TURBOT IN YELLOW WINE

GREEN ASPARAGUS WITH PARMESAN AND LARDO DI COLONNATA

SADDLE OF LAMB IN PAPRIKA

SMALL FAVA BEANS AND TXISTORA IN SAVORY BUTTER

CHOICE OF DESSERT

150 €
