


FITZGERALD

FINGER FOOD

| | |
|---------------------------------------------------------------------------------------------------------------------------------|--------|
| Houmous au zaatar  | 9 |
| Burrata  125gr – 250gr | 9 – 18 |
| Jambon Serrano 50gr – 100gr | 8 – 16 |
| Gouda aux truffes  50gr – 100gr | 8 – 16 |
| Guacamole et tortillas  | 12 |
| Tarama à la truffe  | 12 |
| Croque-monsieur à la truffe  Jambon blanc | 18 |
| Croquetas de jambon  | 12 |

PLATS



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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Suprême de volaille, poêlée de girolles  Mousseline de carotte à la lavande | 29 |
| Poulpe grillé Houmous de betteraves, artichauts frits | 32 |
| Cabillaud au galanga Millefeuille de patate douce | 34 |
| Tomate farcie  Boullgour et fruits secs | 25 |
| Château filet de bœuf, béarnaise  Pommes fondantes | 38 |
| Linguine aux gambas  Coco et curry vert | 33 |
| Linguine aux légumes  Tomates, basilic | 26 |

 Vegan  Veggie  Gluten  Lactose







ENTRÉES

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|---------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Gaspacho de petit pois  Menthe, chèvre frais | 14 |
| Carpaccio de thon rouge Huile d'olive et piment doux | 19 |
| Tomates multicolores  Espuma de burrata, condiment olives | 15 |
| Gambas croustillantes, mayo curry  Salade Thaï | 18 |
| Salade de chèvre chaud  Agrumes et betteraves | 14 |
| Tartare de bœuf classique  Parmesan et huile de truffe | 18 |

PLATS À PARTAGER

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|---------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| Côte de veau fumée au foin  Une garniture au choix par personne | (pour 2) 90 |
| Sole meunière  Une garniture au choix par personne | (pour 2) 110 |

SIDES

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|--------------------------------------------------------------------------------------------------------------------|----|
| Écrasé de pommes de terre  | 6 |
| Wok de légumes  | 8 |
| Mesclun de salade  | 6 |
| Coquillettes, jambon, truffe  | 12 |
| Avocat, huile et citron  | 10 |
| Aubergine miso  | 12 |

Prix en euros, service compris.









FITZGERALD - VESPER - ABSTINENCE

FITZGERALD

FINGER FOOD

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Hummus with zaatar herbs  | 9 |
| Burrata   125gr – 250gr | 9 – 18 |
| Cured Serrano ham 50gr – 100gr | 8 – 16 |
| Truffled gouda cheese   | 8 – 16 |
| Guacamole with tortilla chips  | 12 |
| Tarama with truffle  | 12 |
| Croque-monsieur   Comté, truffle & ham | 18 |
| Ham Croquetas   | 12 |

MAIN COURSES

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Chicken supreme, sautéed chanterelles  29 Carrot mousseline | |
| Grilled octopus 32 Beet hummus, fried artichokes | |
| Cod in galanga sauce 34 Sweet potato millefeuille | |
| Stuffed tomato   25 Boulogour and dried fruits | |
| Chateau fillet of beef, béarnaise  38 Sautéed potatoes | |
| Linguine with gambas   33 Coconut and green curry | |
| Linguine with vegetables   26 Tomates and basilic | |










STARTERS

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Pea gazpacho   14 Mint, fresh goat's cheese | |
| Red tuna carpaccio 19 Olive oil and sweet pepper | |
| Multicolored tomatoes   15 Burrata foam, condiment olives | |
| Crispy prawns, curry mayo   18 Thai salad | |
| Goat cheese salad    14 Citrus fruit and beet | |
| Classic beef steak tartare  18 Parmesan cheese and truffle oil | |

MAINS TO SHARE

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Hay-smoked veal chop  (for 2) 90 Choice of one garnish per person | |
| Sole meunière   (for 2) 110 Choice of one garnish per person | |

SIDES

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Mashed potatoes   6 | |
| Vegetable wok  8 | |
| Mixed-leaf salad  6 | |
| French macaroni, ham & truffle   12 | |
| Avocado, oil and lemon  10 | |
| Eggplant miso   12 | |

 Vegan  Veggie  Contains gluten  Contains lactose

Prices in euros. Service included.

The Fitz Group Restaurant Collection
FITZGERALD - VESPER - ABSTINENCE

DESSERTS

Chef pâtissier Rémi Guérin

FROMAGES MARIE-ANNE CANTIN 14

MOUSSE AU CHOCOLAT DÉSTRUCTURÉE 12
fleur de sel, huile d'olive

FRAISES ET FRAMBOISES 13
au sirop de romarin

TARTE AUX DEUX CITRONS 14
et coco

PAVLOVA AUX FRUITS ROUGES
glace vanille

PROFITEROLES AU CHOCOLAT 15
chantilly et glace vanille

ASSORTIMENT DE SORBETS 4
à la pièce

FITZGERALD

DESSERTS

Chef pâtissier Rémi Guérin

CHEESE SELECTION 14
by Marie-Anne Cantin

UNSTRUCTURED CHOCOLATE MOUSSE 12
fleur de sel, olive oil

STRAWBERRIES AND RASPBERRIES 13
with rosemary syrup

DOUBLE LEMON TART 14
and coconut

RED FRUIT PAVLOVA 14
vanilla ice cream

CHOCOLATE PROFITEROLES 15
chantilly and vanilla ice cream

ASSORTMENT OF SORBETS 4
per scoop

FITZGERALD