

Oeufs Benedict

Eggs Benedict ~ English breakfast muf n, veal bacon, poached eggs, Hollandaise sauce (D . E . G)

Oeufs Royale

Eggs Royale ~ English breakfast muf n, Scottish smoked salmon, poached eggs, Hollandaise sauce (D . E . G . S)

Oeufs Florentine

Eggs Florentine ~ English breakfast muf n, sautéed spinach, poached eggs, Hollandaise sauce (D . E . G . S)

Oeufs Neptune

Eggs Neptune ~ English breakfast muf n, lobster, poached eggs,

Oeufs brouillés, tranche de baguette grillée

Scrambled eggs, toasted baguette (D . E . G)

Oeufs brouillés à la truffe Truf ed

scrambled eggs, toasted baguette (D . E . G)

Oeufs brouillés au saumon fumé

gs, smoked salmon, toasted baguette (D . E . G . S)

Oeufs brouillés, scamorza et sauce tomate

Scramacheese, tomato sauce (D . E . G)

Shakshouka

Baked eggs in tomato sauce, toasted baguette (D . E . G)

Omelette et pain de campagne grillé

Three eggs omelette, tG)

Choice of lings

Mushroom . spinach . Emmental cheese tomato . feta cheese

Oeufs au plat et pain decampagne grillé

Two fried eggs, toasted

campaillou bread (D . E . G)

Oeufs à la coque et mouillettes

Two boiled eggs, toasted brioche soldiers (D . E . G)

~ Spécial ~

Le plat petit-dejeunersignaturede La Maison Anis

La Maison Anis Signature Breakfast Plate (D . E . G)

Chicken or beef sausage . grilled halloumi cheese

half an avocado . grilled cherry tomatoes . grilled asparagus Choice

of egg: fried, poached or scrambled . toasted compaillou bread

~ Flatbread ~

Truf e atbread (D .

G)

.E . G)

(D

Meatball atbread

Chicken sausage atbread

(D.E.G)

.G)

(D

Zaatar and halloumi atbread

Avocat et labné

Avocado and labneh tartine (D . E . G)

Additional egg

poached . fried . scrambled

Fromage de brie et con ture de pêches

Brie cheese tartine with homemade peach jam and fresh mixed berries (D . E . G)

~ Croissants ~

Croissant aux champignons et Emmental

Butter croissant layered with mushrooms and Emmental cheese (D . E . G)

Croissant au jambon de dinde et Emmental

Butter croissant layered with turkey ham and Emmental cheese (D . E . G)

Croissant au saumon fumé et fromage frais

Butter croissant layered with Scottish smoked salmon and cream cheese (D . E . G . S)

~ Sucré ~

Granola maison servie avec yaourt Grecque

Homemade granola with Greek yoghurt (D . N) (V optional)

Yaourt Grecque aux noix reek

yoghurt with nuts (N . D . Se) (V optional)

Chia pudding à

la mangue Vegan mango chia pudding

Gaufres, chocolat et Chantilly

Wafes with chocolate sauce and Chantilly cream (D . E . G)

Salade de fruits et yaourt Grecque

Fruit salad with Greek yoghurt (D . G) (V optional)

Pain perdu, con ture de fraises et Chantilly

French toast with homemade strawberry jam and Chantilly cream (D . E . G . V)

Corbeille de pain et con ture maison

Bread basket served with homemade jam (D . G)

~ Viennoiserie Maison ~

Pepito (D.E.G)

Croissant (D.E.G)

Za'atar croissant (D . E . G . N)

Almond croissant (D . E . G . N)

Cheese croissant (D . E . G)

Multigrain croissant (D . E . G)

Half-moon croissant (D . E . G . N)

Coconut palmier (D . E . G)

Chocolate muf n (D . E . G)

Banana muf n (D . E . G)

Raspberry cruf n (D . E . G . N)

Pain au chocolat (D . E . G)

Apple crumble danish (D . E . G . N)

Kouign-amann (D . E . G)

Cinnamon bun (D . E . G . N)

Pistacchio bun (D . E . G . N)

Apple pie (D . E . G)

La Maison Anis coffee brioche

(D . E . G . N)

Truf e danish (D . E . G)

Coconut and chocolate croissant

(D . E . G . N)

Corbeille à pain
Bread basket

Les Entrées

~ Les Froids ~

Carpaccio de Crevettes

Redprawnsthinslices, mandarin, lemon oil (S)

Carpaccio de boeuf

Beef carpaccio, mushrooms, Parmesan cheese, and trufe dressing (D . E . R . M)

Tartare de thon

Tuna tartare on abed of guacamole, served with grilled baguette (S . G . R)

Carpaccio de Sériole du Japon

Yellowtailcarpacciointigermilkddressing (N . R . C . M)

Tartare de boeuf

Beef tartare served with French fries (E . G . R . M)

~ Les Chauds ~

Soupe à l'oignon gratinée

French onion soup topped with Gruyère cheese and a toasted baguette (D . G)

Crevettes grillées à la sauce harissa

Grilled harissa prawns (S)

Calamars et courgettes frits

Crispy calamari and zucchini with tartar sauce (S . E . G)

Oeuf au plat, foie gras et sauce Périgieux

Fried eggs and foie gras with Périgieux sauce (G . D . E)

Oeufs brouillés aux truffe,

tranche de baguette grillée 165

Truf escrambled eggswith a toasted baguette (D . E . G)

Escargots de Bourgogne

Snails with garlic butter and parsley (S . G . D . N)

Aubergine grillée aux crevettes et fromage feta

Grilled aubergine with shrimps, feta cheese and pesto sauce (S . D . N)

Crevettes tiède à l'huile d'olive

Warm prawns in The olive oil and basil (S . D . N)

Tarte à la truffe 185

Trufe tart . Additional Trufe 30 per gram (G . D . E . M)

Tarte à l'oignon 85

Onion tart with anchovies, black olives, and fresh cream (G . D . E . S)

~ Les Salades ~

Salade Fraîcheur

Kale, babygem, pomegranate, red grapes, parmesan cheese, milk dressing, pecan nuts (D . N)

Burrata et tomates cerises

Burrata with cherry tomatoes (D)

Salade de myrtilles et feta 95

Blueberries and feta cheese with fresh mint in a chili white balsamic dressing (D)

Salade de betteraves

Marinated Beetroot with goat cheese cream and pistachios (D . N . G)

Salade de chou- eur

Cauli owersalad with Comté cheese in white balsamic and lemon (D . N)

Salade de homard et sauce cocktail

Lobster salad with shallot and ginger cocktail dressing (S . G)

Salade de quinoa

Quinoa salad with cranberries and nuts in Mandarin dressing (N)

Salade de crevettes et halloumi

Prawn & Halloumi salad with babygem and lemon-honey dressing (D . S)

Salade de roquette aux tomates cerise

Rocket leaves with cherry tomatoes and lemon oil dressing

Salade César

Caesar salad with crispy veal bacon . add chicken or prawns 35 (D . G)

Salade de tomates-cerises «Heirloom», fromage de chèvre et noisettes 95

'Heirloom' tomatoes with goat cheese and hazelnuts in homemade sweet balsamic dressing (D . N . G . Se)

Salade de lentilles vertes

Lentil salad with pickled vegetables in homemade balsamic dressing (C . N)

Salade Niçoise

Niçoise salad with tuna, tomatoes, onion, and egg in honey mustard and cocktail dressing (D . E . M)

Les Entrées

~ Les Pizzas ~

Allpizzasarethincrust

Pizza végétarienne

Tomato sauce, grilled eggplant, zucchini, bell peppers and garlic oil (G) . add mozzarella 30 (D)

Pizza margherita

Tomato sauce, mozzarella and olive oil (D . G)

Pizza diavola

Tomato sauce with spicy salami and Buffalo mozzarella (D . G)

Pizza à la burrata et basilic

Burrata pizza and basil (D . G)

Pizza aux quatre fromages

Four cheese pizza with Brie, Comté, Gorgonzola, Emmental, and walnuts (D . G . N)

Les Plats Principaux

~ Les Sandwichs d'Izu ~

Fish Fillet Burger

Fish Fillet burger, tartar sauce, lettuce, pickled onions (E . G . F)

Croque Monsieur

Classic French toasted sandwich with Parmesan, Gruyère cheese, turkey ham, and Béchamel sauce (D . G)

Izu Burger

Wagyu beef burger with Emmental cheese, tartar and barbecue sauce served in bun or baguette (D . G . E)

Izu Burger de poulet

Chicken burger with Emmental cheese, tartar and barbecue sauce served in a bun (D . G . E)

~ Les Pâtes ~

Lasagnes

Layers of fresh pasta, simmered bolognese, creamy bechamel, pesto sauce (E . D . N)

Rigatoni Caviar

Fresh Rigatoni Pasta, creamy sauce topped with caviar (E . D . S)

Gnocchis à la burrata et tomate fraîche

Gnocchis in creamy pink sauce, with cherry tomatoes (D . E . G)

Rigatoni aux truffes

Rigatoni in Parmesan cream sauce with black truffle (D . G)

Pappardelle à la Bolognese

Pappardelle with Bolognese sauce (D . E . G)

Linguine au homard

Lobster linguine with cherry tomatoes sauce (S . D . G)

Ravioli à la ricotta et aux épinards

Spinach and ricotta ravioli in cherry tomato sauce (G . D . N . E)

Risotto aux champignons

Mushroom risotto (D) (V optional)

Risotto aux fruits de mer

Seafood risotto with pistachios (S . D . N)

Spaghetti aux palourdes

Spaghetti with clams in A.O.P (S . D . G)

Penne à l'arrabiata

Penne in smoked spicy tomato sauce (D . G) (V optional)

Vol-au-vent de poulet, champignons et crème fraîche

Light puff pastry filled with chicken, mushrooms and cream (D . G)

Pâtes sans gluten à la sauce tomate ou à la crème fraîche

Gluten-free penne in tomato sauce or white cream sauce (D optional)

Pâtes aux Boulettes de Viande Wagyu

Spaghetti with Wagyu meat balls in Arrabiata sauce (G . D)

Les Plats Principaux

~ La Mer ~

Saumon Grillé

Grilled filet of salmon, artichoke, green beans, olives, cherry tomatoes with lemon butter sauce (S . D)

Daurade grillée

Grilled seabream served with lemon Theo's olive oil 600gr - 800gr (S)

Sole meunière

Dover sole meunière 600gr - 800gr (S . N . D . G)
(Grill option)

Filet de bar rôti à la sauce tomate

Roasted filet of seabass in tomato sauce served with sumac rice (D . S)

~ La Ferme ~

Fricassée de Volaille

Roasted Corn-fed chicken, creamy mushroom sauce (D)

Souris d'agneau

Slow cooked lamb shank, mashed potato, roasted carrots, turnip & sweet pearl onion (D)

Poulet rôti, foie gras et sauce Périgueux

Whole baby chicken in Périgueux sauce with seasonal truffle (G . A . D . C)

Entrecôte grillée et piments de Padrón

Grilled rib eye with Padrón peppers 400gr (M)

Escalopes de veau à la milanaise

Veal Milanese with house salad (D . G . E)

Coquelet mariné

Whole marinated baby chicken with a house salad (G)

Travers de boeuf

Slow cooked short ribs served with Padrón peppers, roasted carrots and sweet onions (D . G)

Côtelettes d'agneau marinées, pain pita et aubergines épicées

Marinated lamb cutlets with pita bread and spiced aubergine (D . G . E . N)

Fillet de bœuf grillé

Grilled tenderloin served with broccoli, baby potatoes and peppercorn sauce (D . G)

~ Accompagnements ~

Ratatouille

Baked vegetables in tomato sauce

Pommes frites

French fries with Oregano

Gratin dauphinois

Potato gratin (D)

Brocolini

Broccoli with garlic and chili

Pommes de terre croustillantes

Crispy baby potatoes with homemade spices (D . M)

Riz au sumac

Sumac rice (D)