

Menu of the Day
From Tuesday to Saturday Lunch 12:00-14:30

Menu of the Day 2 Courses 24,50 €
Starter of the day / Dish of the day
or
Dish of the day / Dessert of the day

Menu of the Day 3 Courses 27,90 €
Starter of the day/ Dish of the day/ Dessert of the day

33 Cité – Restaurant

No : 04 37 45 45 45

Open Tuesday to Saturday

Lunch 12:00 – 14:30
Dinner 19:00 – 22:00

Starters

The « Pâté-Croûte » du **33** 19,50 €
Rabbit, Veal and Duck Foie Gras
Condiments

« Iberico » Egg Casserole With Ham 12,50 €
Eggs cooked with Cream, Diced Tomatoes
and Chorizo Espuma Cream
A 33 Classic

The day after the Pot-au-Feu 14 €
Duck Foie-Gras, Diced Vegetables, Beef Chuck
With Black Melanosporum Truffle 24 €

Salmon Sashimi 16 €
Sliced Salmon, Soya, Olive Oil, Arugula Salad
Wasabi dressing, Ginger and Sesame
Served as a Main Course 23 €

Lamb's Lettuce Salad, Perfect Chicken Egg 14 €
Chorizo Shavings, Beetroot, Crispy Onions, Mushrooms

Starter of the Day 9 €

Fish

Pike Quenelle and Scallops 26 €
Lobster sauce, Basmati rice

Fillet of Sea Bream with Lemon Confit 19,50 €
Lemon, Ginger, Shallot Marinade
Mashed Potatoes

Roasted Skrei Back on its Skin 28 €
Ginger, Coriander and Winter Vegetable Broth

Scottish Salmon "Marinated-Smoked" 27 €
Cooked on the Plancha
Fresh Spinach with Kalamansi Sauce

Fish of the Day 18,50 €

Pasta and Risotto

Risotto and Prawn Tails 25 €
Arborio Risotto, Parmesan, Shells Juice

Black Truffles Melanosporum 33 €
Risotto Arborio, Parmesan Cheese

Crozet Gratin 19 €
White Ham with Truffles

Children's Menu

15 €
1 Dish, 1 Drink, 1 Dessert

Free-range Chicken 26 €
Cream and Morel Mushrooms, Basmati Rice

Vol-au-Vent du "**33**" 31 €
Chicken Oysters, Quenelle, Sweetbreads, Morels
Mushrooms, Green Olives, Cream
For more Gourmandise
Black Melanosporum Truffle 39 €

Milanese Veal Cutlet 28 €
Gratined Gnocchi Pasta

Beef Rib Eye Steak of Argentina 37 €
Approximately 290 grams
Potatoes au Gratin with cheese, and Pepper Sauce

Steak Tartare 18,50 €
Prepared by the Kitchen or by yourself
Classic or Half Cooked
220 grams, French Fries and Salad

Veal Liver « à La Lyonnaise » 29 €
Deglazed in Vinegar, Mashed Potatoes

Meat of the day 18,50 €

Cheeses

	Entier	½
Saint Marcellin "R. Richard"	7 €	5 €
White Cheese « Faisselle »	4,50 €	
<i>Natural, Cream, Honey or Coulis of Red fruits</i>		
Comté aged 24 Months	8 €	

Desserts

Dessert of the Day 7 €

Honey Madeleines Served Warm 8 €
Bitter Orange Coulis, Vanilla Ice Cream

Half Chocolate Caramel Crispy 9 €
With its Vanilla Milk

Chestnut and Hazelnut Tart 9,50 €
Raspberry Heart, Vanilla Ice Cream

Fresh Victoria Pineapple Carpaccio 8,50 €
Lime and Pink Berries
Pineapple Sorbet, Crispy Arlette Biscuit

Café Gourmand 6 €
Espresso Coffee served with 3 Sweets

Café Gourmand du "**33**" 7 €
Espresso Coffee served with 3 Sweets
And one Honey Madeleine

All are beef sourced from: France, Germany, the Netherlands, Scotland, USA
The menu is subject to market availability and may change as a result.
Price inclusive of service

Meats