

SUGGESTIONS OF THE DAY

2 courses - 29 € or 3 courses - 38 €

Organic crispy egg, spinach, Comté cream

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Seabream "à la plancha", olives, confit fennel, virgin sauce

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Tanariva chocolate sphere, shortbread

LULLI'S BAR CLASSICS

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Lettuce with seasonal vegetables 20

Chicken Caesar salad 22

Prawns Caesar salad, Teriyaki sauce 25



Fresh seasonal vegetable soup 18

Parisian onion soup 19

Scottish smoked salmon *smørrebrød* 21

Quail egg, avocado, pomegranate seeds, beetroot shoots, lemon

Burger of the day 33

This burger is made by the Chef and depending of the seasons



Rigatoni al Pomodoro 24

Assortment of Dim Sum (by 6) 29

Basmati rice perfumed with Saté

The only one Club sandwich 24

Chicken and bacon

Croque-Monsieur or Croque-Madame "Organic fried egg" 22 /

24

Ham and AOP Comté cheese

Oscietre Impérial Green Caviar 100% natural 30gr, 105

Condiments and blinis

La Cuisine c'est avant tout l'envie de faire plaisir en se faisant plaisir !

Above all, cooking is the desire to please and in the same time to have fun!

Jean-Baptiste Orieux

LULLI'S MENU

STARTERS

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White asparagus 22

Organic egg, Champagne sauce

Ventresca tuna 24

Smashed avocado, crunchy vegetables

Lobster raviole 26

Emulsion of the sea



Seasonal artichoke soup 19

IGP Piedmont hazelnut

MAIN COURSES

Sea Bass « à la Plancha » 28

Smashed artichoke, poivrade artichoke "barigoule"

Candied codfish with citrus 33

Greene and white asparagus, virgin sauce



Truffle Rigatoni 32

Parmesan cream, seasonal truffle « Tuber Melanosporum / Tuber Aestivum »

Poke Bowl with marinated tuna fish 26

Mango, soya, avocado, quinoa, white cabbage, seaweed and sesame seeds mix

Beef filet « au sautoir » 38

« Dauphine » potatoes, mushroom duxelles, Béarnaise sauce

Veal sweetbreads flammekueche with truffle 36

Braised green asparagus (Truffle Tuber Melanosporum / Tuber Aestivum)

CHEESES AND DESSERTS



Assortment of French regional cheeses 13



Lulli's lemon 12



Victoria pineapple like "Piña Colada", coconut sorbet 12



Tanariva milk chocolate sphere, praline heart, breton shortbread 13



Seasonal fruits assortment in a Beaumes-de-Venise syrup 12



Coffee / Tea and mini pastries 12