

« A simple, homemade cuisine, based on fresh and seasonal products. Tasty sauces, gourmet desserts, a postcard setting with our magnificent flowered terrace overlooking the Chevreuse Valley, in a relaxed but professional atmosphere! This is my vision of the restaurant L'Ambassade... Bon Appétit ! », Bruno Bourquin – Manager of L'Ambassade

## MENU

Our Chef **Jérôme Perret** and his team offer you their seasonal winter menu.

### FORMULAS

**STARTER/MAIN COURSE or MAIN COURSE/DESSERT** - 24€ (excluding supplements below)

**STARTER/MAIN COURSE/DESSERT** - 28€ (excluding supplements below)

### KIDS MENU

14€ ( -12 years )

Minced steak - fries or pasta of the day

Choice of drink: Glass of Coca-Cola, Orangina, orange juice, water syrup, diabolo

Smarties ice cream or cottage cheese



### - STARTERS -

ZUCCHINI FLAN WITH SNAIL HEART ..... 10€  
and its garlic-parsley mousseline, fresh snails from the Sarthe

POACHED EGG "FLORENTINE" STYLE ..... 10€  
on its creamy spinach and leek hay, fresh free-range non-GMO egg from Brouville Farm

PONT-L'ÉVÊQUE CRISPS ..... 10€  
with their beet carpaccio and bouquet of lamb's lettuce

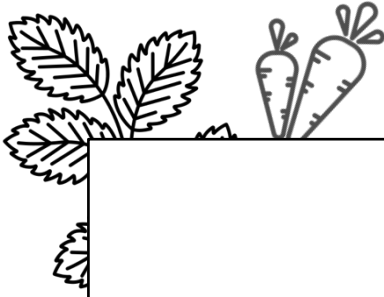
TUNA TARTAR ..... 10€  
and its mango glaze



STARTER OF THE DAY (see the slate) ..... 10€



Do not hesitate to ask us for the allergen card.  
Meat origin : born, raised and slaughtered in France.



## - DISHES -

### GRILLED VEAL KIDNEYS · 18€

with their celery mousse and melting potatoes

### TANDOORI FRIED CHICKEN STRIPS · 18€

on their chorizo risotto

### ROASTED FILLET OF SEA BREAM · 18€

with orange, parsnip flan and carrot tagliatelle

### FISH & CHIPS · 18€

breaded frozen cod served with fries, salad and tartar sauce

### BEEF TARTAR · 18€

the must for golfers, served with fries and salad

### SNOW BURGER · 18€

minced steak, bacon, onion compote, old fashioned mustard and emmental cheese sauce

### BURGER VÉGÉ' · 18€

frozen soy steak, onion compote, wholegrain mustard and emmental cheese sauce

## - OUR ARDOISE -

CATCH OF THE DAY · 24€ (+6€ in menu)

THE CHEF'S COOKING · 26€ (+8€ in menu)

THE DISH OF THE DAY · 18€

THE PASTA OF THE DAY · 16€



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## - DELICACIES OF L'AMBASSADE -



**CHOCOLATE MUG CAKE** ..... 8€  
gingerbread and vanilla ice cream



**BANANA TARTE TATIN** ..... 8€  
and its fresh cream



**CRÈME BRÛLÉE** ..... 8€  
with chestnuts



**IMPERIAL MANDARIN** ..... 8€  
in its sabayon gratin



**EPHEMERAL SWEETNESS** (see the slate) ..... 8€



**ICE CREAM AND SORBETS** ..... 8€  
• 3 scoops to choose from: chocolate - coffee - vanilla - apple - strawberry - lemon -  
blackcurrant - raspberry - peach - pineapple - rum grape - passion fruit  
• choice of topping: caramel - chocolate sauce - red fruit coulis - cookie  
• with or without whipped cream



**CHEESE PLATTER** ..... 8€



**SUPER GOURMET COFFEE OR TEA** ..... 12€  
farandole of mini desserts from our menu ( +4€ in menu)