

Sushi

Sushi

Tuna _____	1 pc	5,80
Salmon _____	1 pc	4,90
Scallop _____	1 pc	6,50
Shrimp _____	1 pc	5,80
Lobster _____	1 pc	9,90
Okina Aji _____	2 pcs	18

Sashimi

Tuna _____	1 pc	6,50
Salmon _____	1 pc	5,50
Scallop _____	1 pc	7,50
Blue Lobster _____	per 100 g	30
Spiny Lobster _____	Price subject to market fluctuations	

Shan-Shen

Tuna _____	1 portion / 6 pcs	46
Salmon _____	1 portion / 6 pcs	42
Shrimp _____	1 portion / 6 pcs	44
Combined _____	1 portion / 6 pcs	45

Sake

Shirakabegura Junmai Daiginjo _____	8 cl	15
Nabeshima Daiginjo _____	8 cl	25
« Mio » Dry Sparkling Sake _____	10 cl	12



Kobe

California Roll _____	8 pcs	130
Sushi _____	2 pcs	55
Sashimi _____	8 pcs	180

California Roll

Tuna _____	1 pc	6
Salmon _____	1 pc	5
Crab _____	1 pc	5
King Crab _____	1 pc	15
Vegetables _____	1 pc	5

Crispy Roll

Tuna _____	1 pc	6,80
Salmon _____	1 pc	5,80
Crab _____	1 pc	5,80
King Crab _____	1 pc	15

Maki

Tuna _____	1 pc	4,70
Salmon _____	1 pc	4
Cucumber _____	1 pc	4
Avocado _____	1 pc	4

Platters

6 Makis _____	24
6 Sushis _____	32
6 Sashimis _____	34
6 California Rolls _____	32
Yamagami _____	40

Rice Furikake, 6 Salmon Sashimi

Platter of Sushi

SHAN-FON _____	15 assorted pieces	65	TREMLIN _____	90 assorted pieces	328
SONG-SHAN _____	30 assorted pieces	125	KOBE PLATTER _____	6 sushi, 8 rolls, 8 sashimi	390
THAI-SHANG _____	45 assorted pieces	178	IMPÉRIAL <i>Blue Lobster Sashimi</i> _____ (1kg)	90 assorted pieces	545
ROYAL <i>Lobster Sashimi</i> _____ (600 - 700 g)	30 assorted pieces	245	DRAGON <i>Spiny Lobster Sashimi, Caviar 100 g</i> _____	90 assorted pieces	1 200

Salads

King Crab Salad _____	65
Seafood Salad <i>Lettuce, Avocado, Grapefruit, Crab Meat, Smoked Salmon, Prawns</i> _____	39
Warm Fillet of Sole <i>Avocado and Grapefruit Salad</i> _____	42
Cæsar Salad <i>Lettuce, Chicken Fillet, Tomatoes, Parmesan, Croutons</i> _____	29
Vegan Salad <i>Salad, Young Artichokes, Green Beans, Pepper Drops, Hazelnuts</i> _____	29
Chavignol Goats Cheese Salad _____	26
Mixed Salad <i>Salad, Tomato, Onions, Organic Egg</i> _____	19
Green Salad _____	15

Asian Sike

Blue lobster in carpaccio _____	70
Assortment of Home-made Nems <i>Chicken, Prawn, Vegetable</i> _____	29
Home-made King Crab « Spring Rolls » _____	55
Thai Beef Salad _____	26
Vietnamese Salad <i>with Crispy Chicken</i> _____	29
Tuna Tataki <i>with Sesame</i> _____	35
Shrimp Sukiyaki Soup _____	29
Chicken Sukiyaki Soup _____	26

SPECIALITIES

Imperial Caviar "Sologne" Origin France

30 g	135 €
50 g	190 €
100 g	360 €

Appetisers

Home-made Fresh Fish Soup <i>with Rouille Sauce and Croutons</i> _____	25	Jamón Ibérico de Bellota "Gran Reserva" <i>Patanegra Ham Matured for at least 40 Months</i> _____	40
Tsar Nikolaj Smoked Salmon _____ 100 g	62	Seared King Scallops <i>on Skewer</i> _____	35
Scottish Smoked Salmon <i>Selected by Tremplin</i> _____	29	Burgundy Snails _____ 6 pcs	18
King Crab and Avocado Cocktail _____	45	_____ 12 pcs	32
« Sardinillas » Sardines <i>Selected by La Guilldive</i> _____	28	Cured Mountain Ham <i>Matured for 24 Months Selected by Tremplin</i> _____	22
Tuna and Avocado Tartare _____	35	Plate of Assorted Savoie <i>Delicatessen & Beaufort Cheese</i> _____	28
Home-made Pressed Foie Gras <i>with Truffles</i> _____	36	Bündnerfleisch Swiss dried Beef _____	25
Octopus Carpaccio _____	25		

Selected by le **TREMPLIN**

Entrecôte Aberdeen Angus _ (for 1 pers.) 400 g	70
Prime Rib Aberdeen Angus _ (for 2 pers.) 1kg	160
Wagyu Fillet _____	95
Pan-Seared Veal Chop <i>with Gravy and Home-Made Mashed Potatoes - Origin France</i> _____	45

Home-made Mashed Potatoes with Truffles 48 €

Burgers

Cheese Burger <i>with Veal</i> _____	35
Cheese Burger <i>with Rump Steak</i> _____	35
Wagyu Burger <i>Australian Recipe</i> _____	45
Fillet Burger <i>Le Tremplin's Special</i> _____	110

Meat

Products of Origin France or EU and other countries

Steak and French Fries _____	30
Thick-cut Beef Steak « Fillet of Rump Steak » _____ 200 g	38
Special Rump Steak <i>with Cracked Pepper and Melted Butter</i> _____ 200 g	40
Steak Tartare <i>Rump Steak Cut with a Knife and Prepared</i> 180 g	36
Fillet Steak « Selected by Le Tremplin » _____ 200 g	50
Veal Osso Buco <i>with Spaghetti</i> _____	40
Milanesa <i>Finest Cushion of Veal, Spaghetti, Neapolitan Sauce</i> _____	42
Lamb Chops <i>Country of Origin France Grilled, Degreased</i> _____	42
Bresse Chicken <i>with Morel Mushrooms</i> _____	48
Bresse Chicken Breast <i>Traditional Recipe Roasted</i> _____	40
Troyes Chitterlings Sausage A.A.A.A.A. <i>Mustard Sauce</i> _____	32

*Choice of Home-made Sauces: Béarnaise, Pepper, Barbecue.
Extra 6 € Morel Mushroom Sauce*

EXCLUSIVE RIGHTS

KOBE 
Beef

Kobe Sirloin Steak 8+

220 €

*It's the most legendary and world renowned Japanese beef
Le Tremplin is an official member of the association
is one of the few restaurants to offer this prestigious meat in France
of Japanese Origin*

Fish

Black Cod _____	65
Arctic Char Fillet <i>France Meunière</i> _____	45
Fillet of Scottish Salmon Seared <i>with Sea Salt, Beurre Blanc Sauce</i> _____	38
Fresh Sole Meunière _____	65
Giant Wild Prawn <i>Peeled and Flambé</i> _____	55
Sauted Thai Rice <i>with Thai Rice King Prawns</i> _____	42

Seafood

Canadian Lobster <i>Grilled</i> _____ per 100 g	20
Blue Lobster <i>Grilled</i> _____ per 100 g	30
<i>Brittany or Mediterranean Royal Spiny Lobster Grilled Per 100 g. Price subject to market fluctuations and availability</i>	

Pasta

Spaghetti Bolognaise _____	28
Spaghetti Carbonara <i>with Diced Bacon, Organic Egg, Fresh Cream</i> _____	30
Spaghetti <i>with Bündnerfleisch (Swiss Dried Beef) Cream, Organic Egg</i> _____	34
Lobster Spaghetti <i>with American Sauce</i> _____	60
Oven-baked Lasagne <i>Home-Made</i> _____	32
Tagliatelle <i>with Smoked Salmon</i> _____	34
Tagliatelle <i>with Fresh Truffles</i> _____	55

ADDITIONAL

Fresh Truffle Shavings

Charge for 10 g _____

55 €

Pizzas

Marguerita <i>Tomato, Mozzarella, Olive</i> _____	27
Queen <i>Tomato, Mozzarella, Ham, Mushrooms</i> _____	29
Mountain Pizza <i>Cream, Bacon Lardons, Reblochon Cheese, Mozzarella, Persillade</i> _____	29
Tomatoe Wagyu <i>Cheese, Wagyu Beef Ham, Mushrooms</i> _____	39
Pizza Burger Turnover <i>Tomato, Mozzarella, Minced Beef, Onions</i> _____	29
Four Cheeses <i>Tomato, Roquefort, Mozzarella, Goats' Cheese, Emmental</i> _____	29
Etna <i>Tomato, Mozzarella, Spicy Italian Salami « Spianata Piccante », Marinated Peppers, Organic Egg</i> _____	29
Four Seasons <i>Tomato, Mozzarella, Artichoke, Mushrooms, Peppers</i> _____	29
Mediterranean <i>Tomato, Mozzarella, Green Salad, Parmesan Cheese, "Sauce Pistou"</i> _____	29
Pizza with Truffles _____	75
Pizza with Caviar (70g) _____	280

Platter

Tremplin <i>Cured Ham, Fried Organic Eggs and French Fries, Barbecue Sauce</i> _____	29	Raclette <i>Potato, Raclette Cheese, Bündnerfleisch (Swiss dried Beef), Beef Ham, Green Salad</i> _____	35
Stir-Fried Noodles and Vegetables _____	32	Tartiflette <i>Potatoes, Reblochon Cheese, Diced Bacon, Onions and Cream, served with Green Salad</i> _____	35

PITCHER OF WINE

Mâcon Blanc AOC
Bordeaux
Labottière Réserve « Cordier »

Côtes de Provence
« M » de Minuty

Glass 12 cl 7,50 €
Half a Litre 16,90 €
Litre 32 €

Beaujolais Village
Dubœuf

Glass 12 cl 7,50 €
46 cl 16,90 €

Croisette Menu

Main Course + Dessert _____	42
Starter + Main Course _____	49
Starter + Main Course + Dessert _____	60

Starters

- 6 Fine Fattened Oysters
From Marennes-Oléron
- 6 Snails of Burgundy
- Smoked Salmon
- Mixed Salad *Salad, Tomato, Onions, Organic Egg*

Main Courses

- Steak and French Fries
- Veal Osso Buco *with Spaghetti*
- Troyes Chitterlings Sausage A.A.A.A. Quality *with Mustard Sauce*
- Fillet of Scottish Salmon Seared *with Sea Salt and Sauce Beurre Blanc*
- Stir-Fried Noodles and Vegetables
- Main Course of The Day

Desserts Buffet

Our establishment offers only fresh products, and from the market.
Given the context, some products could be missing.

Do not hesitate to ask for our Evening Menu
and its Specialities

WATER

Évian/Badoit _____ Half a Litre	6,70
_____ Litre	9,90
Voss mineral water _____ 80 cl	15
Voss sparkling water _____ 80 cl	15



Organic Egg
Exhaustive information on the allergenic ingredients used in our meals is available at the reception of the restaurant.

Prices in euros inc. VAT - 13% service charge included - We do not accept cheques

Agence Infirmity Plus