

THE FIRST SHOWING OF LUMIÈRE CINEMATOGRAPH

ON 28 DECEMBER 1895, THE FIRST CINEMATOGRAPH SHOW TOOK PLACE IN THE SALON INDIEN AT THE HOTEL SCRIBE. THE FIRST PUBLIC MEETING ATTRACTED ONLY THIRTY THREE SPECTATORS. HOWEVER, THE WORD OF MOUTH QUICKLY SPREAD THE NEWS. A FEW WEEKS LATER, THE SALON INDIEN ACCOMMODATED 2500 SPECTATORS PER DAY. THE SUCCESS WAS HENCEFORTH MAINTAINED. THE CINEMA SHOW WAS BORN!

THE TEN FILMS MAKING UP THIS HISTORICAL SHOW WERE ALL TURNED BY LOUIS LUMIÈRE, WHO HAD INVENTED, WITH THE CINEMATOGRAPH, NOT ONLY A TECHNICAL PROCESS BUT ALSO ITS USE. HE FILMED ALL THE 1895 FILMS OUTSIDE AND IN A NATURAL SETTING, THUS FOUNDING AESTHETICS AND THE SET OF THEMES OF FUTURE VIEWS OF THE LUMIÈRE CATALOGUE. SO YOU COULD FIND AT THIS VERY FIRST SHOW A COMMENTARY, A CURRENT AFFAIR, COMICAL VIEWS, MILITARY VIEWS, SCENES OF DAILY LIFE ON WORK AND LEISURE AND A VIEW OF THE CITY, FOLLOWING ONE ANOTHER.

EXECUTIVE CHEF
SÉBASTIEN CRISON

MONDAY TO SUNDAY FROM NOON TO 2 PM AND FROM 7 PM TO 10 PM

NET PRICES IN EUROS
MOST OF OUR RECIPES ARE PREPARED WITH LOCAL PRODUCTS
ALL OUR MEATS ARE FROM FRANCE
ALL OF OUR DISHES ARE HOMEMADE, DEVELOPPED ON SPOT FROM RAW PRODUCTS
WE WILL BE HAPPY TO ASSIST YOU IN YOUR SELECTION
IF YOU SUFFER FROM ANY FOOD ALLERGIES OR FOOD INTOLERANCE

LUMIÈRE DU JOUR

LUNCH MENU

MONDAY TO FRIDAY

STARTER AND MAIN COURSE OR
MAIN COURSE AND DESSERT - WATER - COFFEE

45

STARTERS

SQUASH CREAMINESS

ROASTED HAZELNUTS, CRISPY BACON AND SAINTE-MAURE FOAM

OR

STARTER OF THE DAY ACCORDING TO THE MARKET'S PRODUCTS

MAIN DISHES

SWORDFISH

SNACKED WITH ESPELETTE PEPPER AND ROSEMARY,
SMOKED RICE AND ZUCCHINI WITH PIMENTOS

OR

MAIN DISH OF THE DAY ACCORDING TO THE MARKET'S PRODUCTS

DESSERTS

POACHED PEAR

WITH PASSION FRUIT, PEARLS FROM JAPAN IN COCONUT MILK

ILLANKA CHOCOLATE FINGER

HAZELNUT CHIPS AND SALTED BUTTER CARAMEL

CLEMENTINE PIE

WITH LIGHT TAHITI VANILLA MOUSSE

BASKET OF SEASONAL FRUIT

WITH TIMUT PEPPER

WATERS

EVIAN OR BADOIT, 50 CL

COFFEE

À LA CARTE

STARTERS

CAULIFLOWER AND ROASTED PRAWNS SALAD

WITH CROUTONS, LEMON FOAM
AND CARAMELIZED ONIONS

29

SQUASH CREAMINESS

ROASTED HAZELNUTS, CRISPY BACON
AND SAINTE-MAURE FOAM

18

DUCK FOIE-GRAS

HALF-COOKED WITH VANILLA AND PUTUMAYO PEPPER,
SWEET SOUR QUINCE

25

SALMON TARTAR

WITH ZEST OF COMBAVA, RAW AND COOKED BEETS,
CORIANDER PESTO

23

STARTER FROM THE MARKET

CREATION OF THE DAY ACCORDING TO
THE MARKET'S PRODUCTS

18

À LA CARTE

FISHES

COD

BACK COOKED ON THE SKIN, SAUTÉED ENDIVES,
MASHED CARROTS AND PASSION FRUIT SEED

34

WHITING

IN SALTED BUTTER, COMPOTE OF GREEN CABBAGE
WITH IBERIAN CHORIZO, SWEET GARLIC VINAIGRETTE

38

SWORDFISH

SNACKED WITH ESPELETTE PEPPER AND ROSEMARY,
SMOKED RICE AND ZUCCHINI WITH PIMENTOS

30

MEATS

BEEF FILLET

COOKED IN SALTIRE, CRUSHED ROOTS, FRIED SHALLOTS
IN FULL-BODIED WINE JUICE

39

"HOMEMADE" SAUSAGE WITH PORK FOOT

ROASTED GRENAILLES POTATOES WITH THYME,
CANCOILLOTTE AND REDUCED JUICE

30

MAIN DISH FROM THE MARKET

CREATION OF THE DAY ACCORDING TO THE MARKET'S PRODUCTS

27

VEGETABLES

LARGE PLATE OF SAUTÉED SEASONAL VEGETABLES

WITH SOME HERBS...

25

CHEESES

SELECTION OF REFINED CHEESES

14

DESSERTS

POACHED PEAR

WITH PASSION FRUIT, PEARLS FROM JAPAN IN COCONUT MILK

12

ILLANKA CHOCOLATE FINGER

HAZELNUT CHIPS AND SALTED BUTTER CARAMEL

12

CLEMENTINE PIE

WITH LIGHT TAHITI VANILLA MOUSSE

12

BASKET OF SEASONAL FRUIT

WITH TIMUT PEPPER

12

EXPRESSO COFFEE

7