

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

À LA CARTE

STARTERS

SEMI-COOKED DUCK FOIE GRAS

RAW BUTTON MUSHROOMS
AND HAZELNUT OIL

23

SEA BASS CEVICHE

WITH LIME, FRUITS AND VEGETABLES,
CORIANDER SALAD (190 KCAL)



23

GREEN ASPARAGUS

RUBBED BREAD WITH GARLIC AND TAPENADE

24

APPETIZER OF THE DAY

17

FISHES

COD COOKED ON THE SKIN

STEWED FENNEL AND LEMON
WITH A CITRUS SAUCE (290 KCAL)



32

SAUTÉED SHRIMPS

DASHI EMULSION,
CAULIFLOWER AND BABY CARROTS

29

À LA CARTE

MEATS

ROASTED BEEF FILLET

WITH THYME, SEASONAL VEGETABLES FRICASSEE
AND CORIANDER PESTO

39

FARMHOUSE CHICKEN BREAST

WITH SOFT GARLIC, MASHED POTATOES AND MEAT SAUCE

32

SPECIAL OF THE DAY

27

CHEESES

AGED CHEESES PLATTER

14

DESSERTS

FRESH FRUITS MINISTRONE

WITH BASIL (120 KCAL)

12



MILLEFEUILLE OF THE WEEK

12

OUR TROLLEY PASTRIES

12

HUGO & VICTOR'S

ICE CREAMS & SORBETS - 165 ML

MEDITERRANEAN LEMON - WILD RASPBERRY

PURE DARK CHOCOLATE - VANILLA PODS FROM MADAGASCAR

12

EXPRESSO COFFEE

7

LUMIÈRE DU JOUR 45

LUNCH MENU FROM MONDAY TO FRIDAY

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

STARTERS

DUCK FOIE GRAS

SEMI-COOKED, RAW BUTTON MUSHROOMS AND HAZELNUT OIL
OR STARTER OF THE DAY ACCORDING TO THE MARKET'S PRODUCTS

MAIN DISHES

SAUTÉED SHRIMPS

DASHI EMULSION, CAULIFLOWER AND BABY CARROTS
OR MAIN DISH OF THE DAY ACCORDING TO THE MARKET'S PRODUCTS

DESSERTS

DESSERTS OF THE WEEK

MILLEFEUILLE OF THE WEEK

FRESH FRUITS MINISTRONE

WITH BASIL (120 KCAL)



HUGO & VICTOR'S ICE CREAMS & SORBETS - 165 ML

MEDITERRANEAN LEMON - WILD RASPBERRY

PURE DARK CHOCOLATE - VANILLA PODS FROM MADAGASCAR

WATERS

EVIAN OR BADOIT, 50 CL

COFFEE