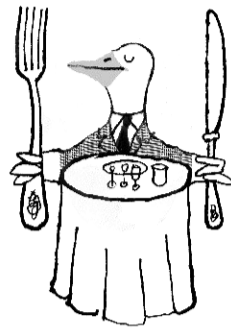


DÉJEUNER

{In four courses - 150 € per person}



ZANDER QUENELLES

Covered by a broth of plankton, braised celtuce in a lemon and sea sauce

BACK OF RED MULLET

Dried lemon in powder, black sausage flavored with liquorice, candied fennel, fish soup

SEASONAL DUCKLING

Glazed fillet, soy sauce, zucchini with pistachio oil, black garlic juice

APRICOTS FROM PROVENCE

Roasted with rosemary, coconut ice-cream, crunchy shortbreads



CHEESE SELECTION FROM ÎLE-DE-FRANCE

Our three cheeses selection from our farm – 18 € per person

CRÊPES MADEMOISELLE TO SHARE

Raw milk pearls from la Chalotterie farm – 58



{Each has a favorite wine, but only our Head-Sommelier Victor Gonzalez will raise it and prepare it like it should}

RED WINES

HALF-BOTTLES

Pernand-Vergelesses Clos de la Croix de Pierre, Jadot 2009	85
Côte-Rôtie, Jamet 2011	165

BOTTLES

Gevrey-Chambertin En Champs, Mortet 2003	325
Saint-Emilion Château Bellisle Mondotte 2005	185
Crozes-Hermitage Cuvée L, Domaine Combiér 2020	80
Châteauneuf-du-Pape Cuvée des Cadettes, Château la Nerthe 1989	260

MAGNUMS

Châteauneuf-du-Pape, Château de Beaucastel 2001	585
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WHITE WINES

HALF-BOTTLES

Puligny-Montrachet 1 ^{er} Cru Chp Canet, Boillot 2009	105
Condrieu Côteau de Vernon, Vernay 2006	145

BOTTLES

Puligny-Montrachet 1 ^{er} Cru Les Perrières, Carillon 2001	280
Pouilly-Fuissé Vieilles Vignes, Château de Fuissé 1988	170
Château Grillet, Neyret-Gachet 2004	460
Vin de France, Maila, Mirmanda 2020	85

MAGNUMS

Morey-St-Denis 1 ^{er} Cru Clos des Mts Luisants, Ponsot 2005	585
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CHÉF DE CUISINE

YANNICK FRANQUES

L'un des Meilleurs Ouvriers de France 2004

**meats from France Prices in euros VAT inclusive **fishes and shellfish from France*

MENUS

{For the entire table}



TEMPS & SAISONS

{Au fil du temps, laissez le Chef vous surprendre & vous réjouir}

CINQ SERVICES

The season mood in five courses

360 € per person



RENOMMÉES

{Les Traditions d'aujourd'hui}

GOOSE FOIE GRAS DES TROIS EMPEREURS

*Truffle confit, Port jelly,
Apricots from Provence with rosemary*

CAVIAR TOUR D'ARGENT

*Tarama & Labne with buckwheat
Salt & cucumber milk*

WARM OYSTER BROLATTI STYLE

Grilled & frozen with a Viognier sauce, tapioca chips

SOLE CARDINAL FILLET

Spinach with coral, crayfish bisque with tarragon

SAUSAGE OF DUCKLING TATIN STYLE

Ratte potatoes, truffle juice

CHARPINI PEAR

Bourbon vanilla crème brûlée, caramelized brioche

440 € per person



ENTRÉES

{Ou petits entremets}

LANGOUSTINES ROYALES

With futaba seeds, tongs sausage, bisque flavored with yuzu, smoked milk tartare - 135

GOOSE FOIE GRAS DES TROIS EMPEREURS

Truffle confit, tender Port jelly, apricots with rosemary pine from our roof - 145

PIKE QUENELLES ANDRÉ TERRAIL

Truffle sauce, Paris mushroom duxelle, shitaké infusion - 90

EGG MYSTERY

Breadcrumbs roasted brioche, chicken broth, pine nuts, truffle - 85

POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

BLUE LOBSTER TROIS RADJAHS STYLE

Roasted in its coral, gyoza of plantain banana with lime, curry of Bombay - 125

LINE-CAUGHT TURBOT

Meunière with roasted seeds, watercress & roquette pesto, parmesan cheese emulsion - 135

RÔTS

{Pièces de résistance}

DUCKLING FRÉDÉRIC DELAIR

{for two people in three services}

*Roasted, prepared at the table, blood sauce, souffled potatoes
melting roasted leg, black sausage, Bearnaise sauce*

Notre-Dame salad, offals in stew, Beluga lentils from Ile de France - 185€ per person

DUCKLING MARCO POLO

{for two people in two services}

Roasted, butterfly preparation at the table, candied sucrine with tarragon from our roof, green pepper sauce

Pie of leg, velvet of sucrine with buttermilk pepper sauce - 145€ per person

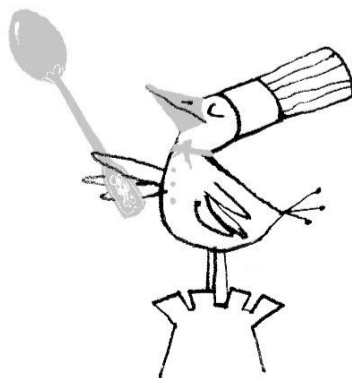
SEASONAL DUCKLING

Glazed fillet, soy sauce, zucchini with pistachio oil, black garlic juice - 115

MILK FED-VEAL*

Sauteed, tender artichoke & crusty, grated of Belp cheese- 105

*“Commandez vos menus à l’avance...
La grande cuisine exige beaucoup de temps”*



*“S’il vous plaît d’ordonner, Madame, Monsieur,
... & nous laisser le soin de flatter votre goût”*

CHEF DE CUISINE

YANNICK FRANQUES

L’Un des Meilleurs Ouvriers de France 2004

**meats from France Prices VAT inclusive **fishes and shellfish from France*

FROMAGES

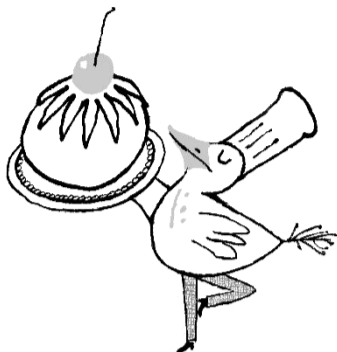
{Selected by our Fromager}

CHEESE SELECTION FROM ÎLE-DE-FRANCE

*Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent,
Grands Courbons, Tremblaye & la Vallière farms - 37*

EXCEPTIONAL COMTE THIRTY-SIX MONTHS AGED

Granges Maillot, Badoz family - 23



DESSERTS

{Tentations & délices à commander en début de repas}

CRÊPES MADEMOISELLE

*Raw milk pearl from la Chalotterie farm
For the entire table - 58€ per person*

VALTESSE SOUFFLEE

*Blackcurrant, biscuit with Marasquin & vanilla ice cream
For two people - 42 per person*

BLACK CHOCOLATE 72%

Nothing more than chocolate - 33 per person

STRAWBERRY CHARLOTTE

*Marinated, creamy basil, yogurt ice cream from la Chalotterie farm
32 per person*

CHEF-PÂTISSIER

MOURAD TIMSIH



PANETERIE

{De notre boulangerie, la rue à traverser}

OUR TRADITIONAL BREAD

With your entrances

FOCCACIA

CURCUMA & SESAME

SOURDOUGH BREAD & KHORASAN

With your dishes

SOURDOUGH BREAD

& PUMPKIN SEED

BREAD WITH APRICOTS & HAZELNUTS

With your cheeses

CHEF-BOULANGER

KEVIN DERPISSE

