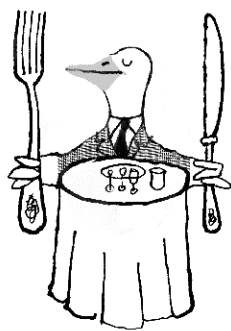


DÉJEUNER

{In four courses - 150€ per person}



SCALLOPS

Grilled, confit in peanut butter cauliflower, vanilla sauce

BACK OF SEA BASS

Cooked on skin, chanterelle mushrooms & brocolettis, bagna cauda broth with smoked anchovy

MAZARINE DUCKLING

Roasted with honey & spice crumble, glazed turnips with citrus fruit juice, red wine sauce

CLEMENTINE FROM CORSICA

Crystallized chestnuts meringue, kalamansi sorbet



CHEESE SELECTION FROM ÎLE-DE-FRANCE

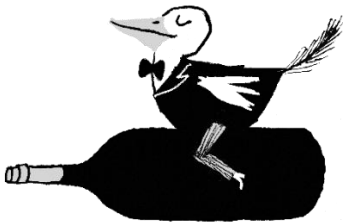
Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent, Grands Courbons, Tremblaye & la Vallière farms - 37

EXCEPTIONAL COMTÉ EXPERIENCE

Nine, Thirty-six & Forty-four months aged
Granges Maillot, Badoz family - 23

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

Chambertin Clos de Bèze Grand Cru, Clair 1998	550
Saint-Estèphe, Château Haut-Marbuzet 2013	220
Crozes-Hermitage Cuvée L, Combier 2020	80
Cornas Brise Cailloux, Barret 2021	200

MAGNUMS

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

HALF-BOTTLES

Pulligny Montrachet 1er Cru Les Combettes, Boillot 2001	135
Condrieu Côteau de Vernon, Vernay 2006	145

BOTTLES

Macon Les Crays, Bret Brothers 2021	145
Riesling Schlossberg Cuvée St Catherine, Weinbach 2011	205
Condrieu Côteau de Vernon, Vernay 2010	455
Vin de France, Maila, Mirmanda 2020	85

MAGNUMS

Morey-St-Denis 1 ^{er} Cru Monts des Luisants, Ponsot 2005	585
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CHEF DE CUISINE

YANNICK FRANQUES

L'un des Meilleurs Ouvriers de France 2004

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, clementine chutney

CAVIAR TOUR D'ARGENT

Egg cream & crusty buckwheat biscuit

WARM OYSTER BROLATTI STYLE

Grilled & frozen with a Viognier sauce

SOLE CARDINAL FILLET

Spinach & fresh herbs, lobster sauce

ROYAL-STYLE DUCKLING

Roasted celery fine mousse

CHARPINI PEAR

Bourbon vanilla crème brûlée, Williams sorbet

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, clementine chutney - 145

PIKE QUENELLES ANDRÉ TERRAIL

Truffle sauce, Paris mushroom duxelle, shiitaké infusion - 90

EGG MYSTERY

Breadcrumbs roasted brioche with black truffle, Jerusalem artichoke & hazelnut velvety - 85

POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

BLUE LOBSTER

Roasted with plum powder, onion cream, Swiss chard, tangy bisque - 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 two services}

*Roasted, prepared at the table, blood sauce, souffléed 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
Stewed variety meats, Beluga lentils from Île-de-France - 145€ per person*

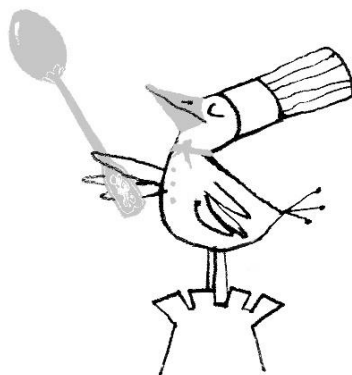
MAZARINE DUCKLING

Roasted with honey & spice crumble, glazed turnips with citrus fruit juice, red wine sauce - 115

VENISON FROM ALSACE*

Roasted with pink berries, red cabbage & chestnuts confit, Hunter's sauce & fermented wild cranberries - 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”*

CHÊF DE CUISINE
YANNICK FRANQUES

L’Un des Meilleurs Ouvriers de France 2004

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

FROMAGES

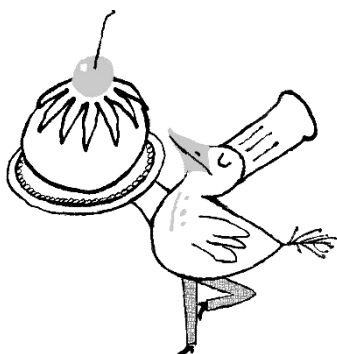
{Sélectionnés par notre Fromager}

CHEESE SELECTION FROM ÎLE-DE-FRANCE

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

EXCEPTIONAL COMTÉ EXPERIENCE

*Nine, Thirty-six & Forty-four 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

PINK LADY APPLE

*Tatin style, yuzu fleurette
32€ per person*

CHEF-PÂTISSIER
MOURAD TIMSIH



PANETERIE

{De notre boulangerie, la rue à traverser}

OUR TRADITIONAL BREAD

With your starters

FOCCACIA

CURCUMA & SESAME

SOURDOUGH BREAD & KHORASAN

With your main courses

SOURDOUGH BREAD

& PUMPKIN SEED

BREAD WITH APRICOTS & HAZELNUTS

With your cheeses

CHEF-BOULANGER
KEVIN DERPIERRE



SOIRÉE DE LA SAINT-SYLVESTRE
{1582 euros per person}

BLACK TRUFFLE
In zabaglione cream, simmered Jerusalem artichokes & hazelnut



THREE EMPEROR'S FOIE GRAS
Clementine chutney, fine port wine jelly



OSCETRA CAVIAR
And Dublin Bay prawn tartar, claws in kalamansi vinaigrette sauce



SCALLOPS
Grilled in their shells, walnut oil butternut, roasted bards juice



TURBOT
Dish cooked, powdered with sea plankton, samphire seeds gnochetts



CAPONED GUINEAFOWL
Roasted suprême, roasted celeri & hazelnut fine mousse, royal-style thigh



FOUGERUS CHEESE
Truffled



ROSÉ CHAMPAGNE
Grapefruit granular sorbet



MANDARIN
Delicious Mademoiselle cake

